

# DOMAINE CHARLES GONNET

## SAVOIE

<b>Wine Name</b>	<b>Chignin</b>
<b>Appellation</b>	AOC CHIGNIN
<b>Varietal</b>	100% JACQUERE
<b>Origin of grapes</b>	Savoie, Commune of Chignin
<b>Size of vineyard</b>	8 Ha
<b>Soil type</b>	Limestone and marl
<b>Age of vines</b>	45 years old (Average)
<b>Treatments in vineyard</b>	Minimum interference
<b>Farming techniques</b>	Sustainable with HVE3 High Environmental Value certification
<b>Date of Harvest</b>	Between Sept 15th and 20th
<b>Method of Harvest</b>	Harvested by hand
<b>Method of Pressing</b>	Very gentle pressing in Pneumatic press
<b>Pre-fermentation techniques</b>	None
<b>Length of maceration</b>	No Maceration
<b>Fermentation Vessel</b>	Stainless steel tanks
<b>Malolactic Fermentation</b>	No
<b>Period of contact with fine lees</b>	5 months
<b>Yeasts</b>	Indigenous yeasts and selected yeasts
<b>Vinification method</b>	Traditional
<b>Filtration and fining methods</b>	Slight filtration before bottling.
<b>pH Level</b>	3,42
<b>Alcohol</b>	11 to 11,50%
<b>Residual Sugar</b>	5 to 5,7
<b>Time of ageing</b>	None. Bottled directly after racking and filtration
<b>Barrel details</b>	No Barrel ageing.
<b>Length of time in bottle before release</b>	1 month
<b>Number of bottles produced</b>	60 000 bts

### Tasting Notes

This cuvée is very aromatic with hints of flint. This chignin in particular has intense fruity notes with a mineral finish. On the palate, this jacquere has a bit of sweetness due to the residual sugars but still very fresh boasting aromas of lemon and passion fruit.

