

DOMAINE CHARLES GONNET

SAVOIE

Wine Name	Crémant de Savoie Brut
Vintage	2023
Appellation	AOC Crémant de Savoie
Blend	100% Jacquere
Origin of grapes	Savoie
Size of vineyard	2.50 ha
Soil type	Limestone and marls
Age of vines	between 30 and 50 years old
Treatments in vineyard	minimum needed against Mildiou
Farming techniques	Sustainable, practicing organic
Date of Harvest	Sept 18th, 2023
Method of Harvest	hand harvested and carry on in small crates direct pneumatic press. Selected juice only (First press)
Method of Pressing	First press)
Pre-fermentation techniques	No skin contact maceration
Length of maceration	No Maceration
Fermentation Vessel	stainless steel tank
Malolactic Fermentation	no
Period of contact with fine lees	6 months
Yeasts	Selected Indigealous yeasts.
Vinification method	Alcoholic fermentation under low temperature (from 15°C to 20°C). No malolactic fermentation
Filtration and fining methods	one slight filtration before bottling.
pH Level	3,4
Alcohol	12,00%
Residual Sugar / Dosage	3.90g./l
Time of ageing	12 Month on "lates"
Barrel details	No Barrel uses
Length of time in bottle before release	1 month
Number of bottles produced	15 000

Wine Making of Crémant de Savoie

2023 was a hot vintage. But as the grapes at harvested before full ripeness. There is always a great freshness into the cremant. It is a fully balanced sparkling wine. Slightly creamy too. Fine bubbles.

