

DOMAINE CHARLES GONNET SAVOIE

Wine Name	Rosé of Savoie
Vintage	2025
Appellation	AOC Vin de Savoie
Blend	100% Gamay
Origin of grapes	Savoie
Size of vineyard	2 ha
Soil type	Limestone and marls
Age of vines	between 30 and 50 years old
Treatments in vineyard	minimum needed
Farming techniques	Sustainable
Date of Harvest	Sept 7th, 2025
Method of Harvest	hand harvested
Method of Pressing	direct pneumatic 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	5 months
Yeasts	Indigenous 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	12,50%
Residual Sugar	3 gr/l
Time of ageing	None. Bottled after racking and filtration
Barrel details	No Barrel uses
Length of time in bottle before release	1 month
Number of bottles produced	6 000

Tasting Notes on 2025 Vintage

The 2025 harvest was a great year for the rosés. The result is a fresh, aromatics and round rosé with exotic notes (grapefruit, passion fruit, banana) and a long palate finish.

