

## Domaine de Chevillard Jacquère 2022

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Jacquère

**Average Vine Age:** 27 years old

**Altitude:** 1,475 feet (450m)

**Soils/Terroir:** A 2ha plot with south & southeast expositions, and soils of clay-limestone (argilo-calcaire).

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 40 hl/ha

**Winemaking:** Direct pressing of the whole bunches using an old Coquard press (widely used in Champagne for the quality of extraction) that Matthieu inherited from his grandfather. The juice is transferred by gravity to used oak barrels of multiple sizes (6-39hl). Fermentation begins spontaneously using only the naturally occurring indigenous yeasts, and the wine goes through full malolactic fermentation.

**Maturation:** Aged for 24 months in used oak barrels of multiple sizes (6-39hl). The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration.

**pH:** 3.10

**Total SO2:** 40ppm



## Domaine de Chevillard Jacquère 2021

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Jacquère

**Average Vine Age:** 26 years old

**Altitude:** 1,475 feet (450m)

**Soils/Terroir:** A 2ha plot with south & southeast expositions, and soils of clay-limestone (argilo-calcaire).

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 40 hl/ha

**Winemaking:** Direct pressing of the whole bunches using an old Coquard press (widely used in Champagne for the quality of extraction) that Matthieu inherited from his grandfather. The juice is transferred by gravity to used oak barrels of multiple sizes (6-39hl). Fermentation begins spontaneously using only the naturally occurring indigenous yeasts, and the wine goes through full malolactic fermentation.

**Maturation:** Aged for 24 months in used oak barrels of multiple sizes (6-39hl). The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration.

**pH:** 3.06

**Total SO2:** 45ppm



## Domaine de Chevillard Jacquère 2020

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Jacquère

**Average Vine Age:** 25 years old

**Altitude:** 1,475 feet (450m)

**Soils/Terroir:** A 2ha plot with south & southeast expositions, and soils of clay-limestone (argilo-calcaire).

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 40 hl/ha

**Winemaking:** Direct pressing of the whole bunches using an old Coquard press (widely used in Champagne for the quality of extraction) that Matthieu inherited from his grandfather. The juice is transferred by gravity to used oak barrels of multiple sizes (6-39hl). Fermentation begins spontaneously using only the naturally occurring indigenous yeasts, and the wine goes through full malolactic fermentation.

**Maturation:** Aged for 24 months in used oak barrels of multiple sizes (6-39hl). The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration.

**pH:** 3.07

**Total SO2:** 35ppm



## Domaine de Chevillard Jacquère 'Les Abymes' 2022

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Jacquère

**Average Vine Age:** 42 years old

**Altitude:** 1,475 feet (450m)

**Soils/Terroir:** A .10ha plot with a northeast exposition and soils of brown limestone scree.

**Farming:** Organic

**Harvest:** Hand harvested

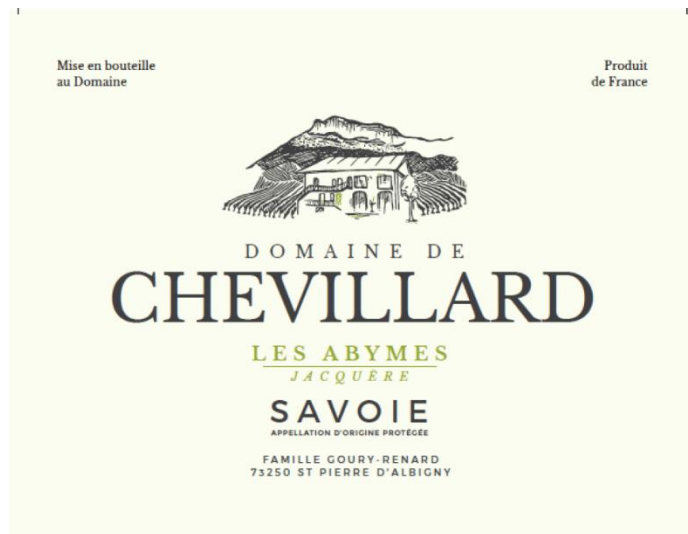
**Yield:** 40 hl/ha

**Winemaking:** Direct pressing of the whole bunches using an old Coquard press (widely used in Champagne for the quality of extraction) that Matthieu inherited from his grandfather. The juice is transferred by gravity to used oak barrels of multiple sizes (6-39hl). Fermentation begins spontaneously using only the naturally occurring indigenous yeasts, and the wine goes through full malolactic fermentation.

**Maturation:** Aged for 24 months in used oak barrels of multiple sizes (6-39hl). The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration.

**pH:** 3.12

**Total SO2:** 46ppm



## Domaine de Chevillard Jacquère 'Les Abymes' 2021

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Jacquère

**Average Vine Age:** 41 years old

**Altitude:** 1,475 feet (450m)

**Soils/Terroir:** A .10ha plot with a northeast exposition and soils of brown limestone scree.

**Farming:** Organic

**Harvest:** Hand harvested

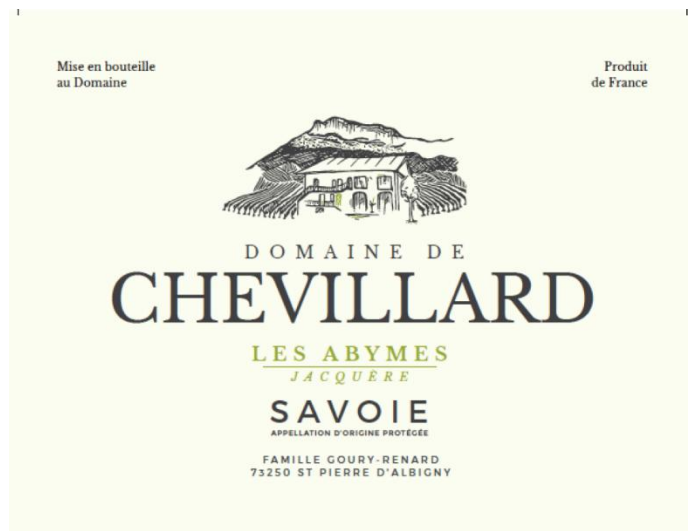
**Yield:** 40 hl/ha

**Winemaking:** Direct pressing of the whole bunches using an old Coquard press (widely used in Champagne for the quality of extraction) that Matthieu inherited from his grandfather. The juice is transferred by gravity to used oak barrels of multiple sizes (6-39hl). Fermentation begins spontaneously using only the naturally occurring indigenous yeasts, and the wine goes through full malolactic fermentation.

**Maturation:** Aged for 24 months in used oak barrels of multiple sizes (6-39hl). The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration.

**pH:** 3.07

**Total SO<sub>2</sub>:** 43ppm



## Domaine de Chevillard Jacquère 'Les Abymes' 2020

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Jacquère

**Average Vine Age:** 40 years old

**Altitude:** 1,475 feet (450m)

**Soils/Terroir:** A .10ha plot with a northeast exposition and soils of brown limestone scree.

**Farming:** Organic

**Harvest:** Hand harvested

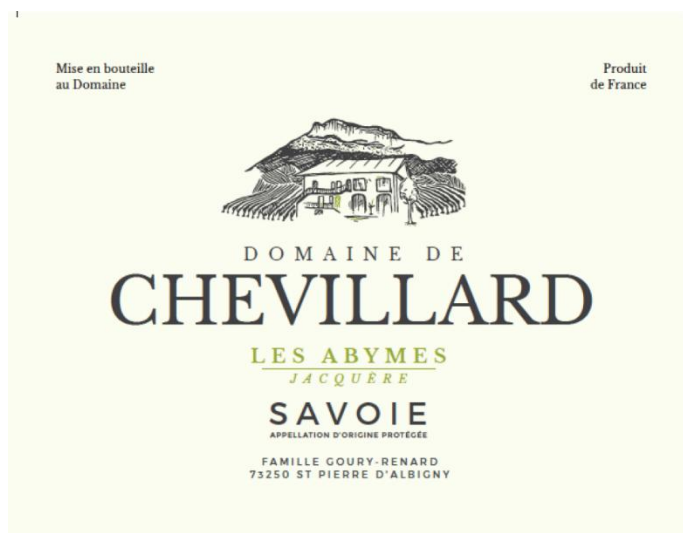
**Yield:** 40 hl/ha

**Winemaking:** Direct pressing of the whole bunches using an old Coquard press (widely used in Champagne for the quality of extraction) that Matthieu inherited from his grandfather. The juice is transferred by gravity to used oak barrels of multiple sizes (6-39hl). Fermentation begins spontaneously using only the naturally occurring indigenous yeasts, and the wine goes through full malolactic fermentation.

**Maturation:** Aged for 24 months in used oak barrels of multiple sizes (6-39hl). The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration.

**pH:** 3.05

**Total SO2:** 29ppm



## Domaine de Chevillard Jacquère 'Apremont' 2021

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Jacquère

**Average Vine Age:** 101 years old

**Altitude:** 1,150 to 1,315 feet (350-400m)

**Soils/Terroir:** A 1ha plot with a northeast exposition. The soil is white limestone scree over a bed of clay-limestone (argilo-calcaire).

**Farming:** Organic

**Harvest:** Hand harvested

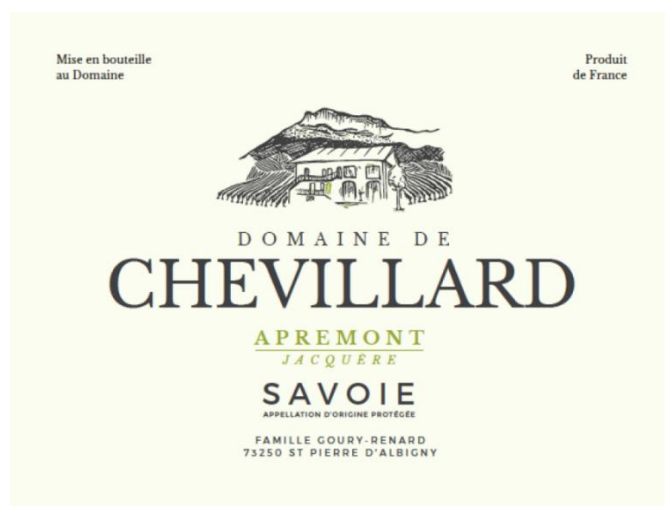
**Yield:** 35 hl/ha

**Winemaking:** Direct pressing of the whole bunches using an old Coquard press (widely used in Champagne for the quality of extraction) that Matthieu inherited from his grandfather. The juice is transferred by gravity to used oak barrels of multiple sizes (6-39hl). Fermentation begins spontaneously using only the naturally occurring indigenous yeasts, and the wine goes through full malolactic fermentation.

**Maturation:** Aged for 24 months in used oak barrels of multiple sizes (6-39hl). The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration.

**pH:** 3.08

**Total SO2:** 29ppm



## Domaine de Chevillard Jacquère 'Apremont' 2020

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Jacquère

**Average Vine Age:** 100 years old

**Altitude:** 1,150 to 1,315 feet (350-400m)

**Soils/Terroir:** A 1ha plot with a northeast exposition. The soil is white limestone scree over a bed of clay-limestone (argilo-calcaire).

**Farming:** Organic

**Harvest:** Hand harvested

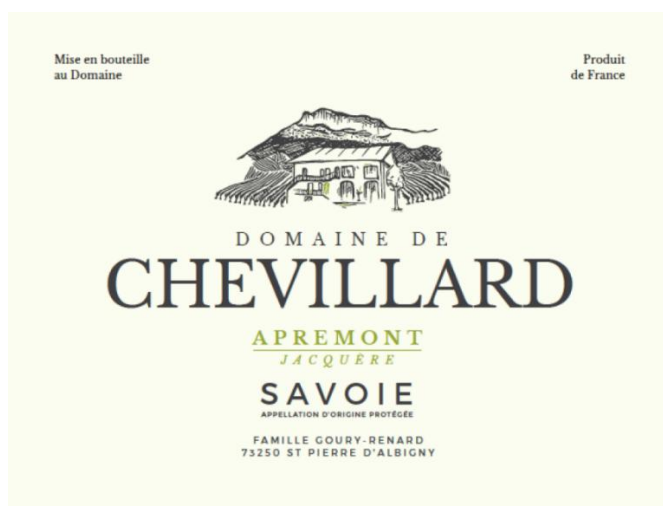
**Yield:** 35 hl/ha

**Winemaking:** Direct pressing of the whole bunches using an old Coquard press (widely used in Champagne for the quality of extraction) that Matthieu inherited from his grandfather. The juice is transferred by gravity to used oak barrels of multiple sizes (6-39hl). Fermentation begins spontaneously using only the naturally occurring indigenous yeasts, and the wine goes through full malolactic fermentation.

**Maturation:** Aged for 24 months in used oak barrels of multiple sizes (6-39hl). The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration.

**pH:** 3.14

**Total SO2:** 26ppm





## Domaine de Chevillard Roussette de Savoie 2021

**Region:** Savoie - Combe de Savoie

**Appellation:** Roussette de Savoie AOP

**Grapes:** 100% Altesse

**Average Vine Age:** 41 years old

**Altitude:** 1,150 feet (350m)

**Soils/Terroir:** A 1ha plot with south & southeast expositions, and soils of limestone scree over a bed of clay-limestone (argilo-calcaire).

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 35 hl/ha

**Winemaking:** Direct pressing of the whole bunches using an old Coquard press (widely used in Champagne for the quality of extraction) that Matthieu inherited from his grandfather. The juice is transferred by gravity to used oak barrels of multiple sizes (6-39hl). Fermentation begins spontaneously using only the naturally occurring indigenous yeasts, and the wine goes through full malolactic fermentation.

**Maturation:** Aged for 36 months in used oak barrels of multiple sizes (6-39hl). The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration.

**pH:** 3.09

**Total SO2:** 34ppm



## Domaine de Chevillard Roussette de Savoie 2020

**Region:** Savoie - Combe de Savoie

**Appellation:** Roussette de Savoie AOP

**Grapes:** 100% Altesse

**Average Vine Age:** 41 years old

**Altitude:** 1,150 feet (350m)

**Soils/Terroir:** A 1ha plot with south & southeast expositions, and soils of limestone scree over a bed of clay-limestone (argilo-calcaire).

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 35 hl/ha

**Winemaking:** Direct pressing of the whole bunches using an old Coquard press (widely used in Champagne for the quality of extraction) that Matthieu inherited from his grandfather. The juice is transferred by gravity to used oak barrels of multiple sizes (6-39hl). Fermentation begins spontaneously using only the naturally occurring indigenous yeasts, and the wine goes through full malolactic fermentation.

**Maturation:** Aged for 36 months in used oak barrels of multiple sizes (6-39hl). The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration.

**pH:** 3.12

**Total SO2:** 60ppm



## Domaine de Chevillard Roussette de Savoie 2019

**Region:** Savoie - Combe de Savoie

**Appellation:** Roussette de Savoie AOP

**Grapes:** 100% Altesse

**Average Vine Age:** 40 years old

**Altitude:** 1,150 feet (350m)

**Soils/Terroir:** A 1ha plot with south & southeast expositions, and soils of limestone scree over a bed of clay-limestone (argilo-calcaire).

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 35 hl/ha

**Winemaking:** Direct pressing of the whole bunches using an old Coquard press (widely used in Champagne for the quality of extraction) that Matthieu inherited from his grandfather. The juice is transferred by gravity to used oak barrels of multiple sizes (6-39hl). Fermentation begins spontaneously using only the naturally occurring indigenous yeasts, and the wine goes through full malolactic fermentation.

**Maturation:** Aged for 36 months in used oak barrels of multiple sizes (6-39hl). The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration.

**pH:** 3.05

**Total SO<sub>2</sub>:** 21ppm



## Domaine de Chevillard Roussette de Savoie “Monthoux” 2019

**Region:** Savoie - Combe de Savoie

**Appellation:** Roussette de Savoie AOP

**Grapes:** 100% Altesse

**Average Vine Age:** 5 years old

**Altitude:** 1,475 feet (450m)

**Soils/Terroir:** A .18ha plot with south & southwest expositions. The soils are Blue Marl covered in scree from the Bauges Massif.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 35 hl/ha

**Winemaking:** Direct pressing of the whole bunches using an old Coquard press (widely used in Champagne for the quality of extraction) that Matthieu inherited from his grandfather. The juice is transferred by gravity to used oak barrels of multiple sizes (6-39hl). Fermentation begins spontaneously using only the naturally occurring indigenous yeasts, and the wine goes through full malolactic fermentation.

**Maturation:** Aged for 36 months in used 225L oak barrels. The wine is raked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration.

**pH:** 3.35

**Total SO2:** 61ppm



## Domaine de Chevillard Pinot Noir + Gamay 2020

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 60% Pinot Noir, 40% Gamay

**Average Vine Age:** Pinot Noir (53 years), Gamay (43 years)

**Altitude:** 1,150 to 1,475 feet (350-450m)

**Soils/Terroir:** The Pinot Noir comes from a .36ha parcel on grey marl soils, with south & east expositions. The gamay comes from a .7ha plot with south & southeast expositions, and soils of clay-limestone (argilo-calcaire).

**Farming:** Organic

**Harvest:** Hand harvested

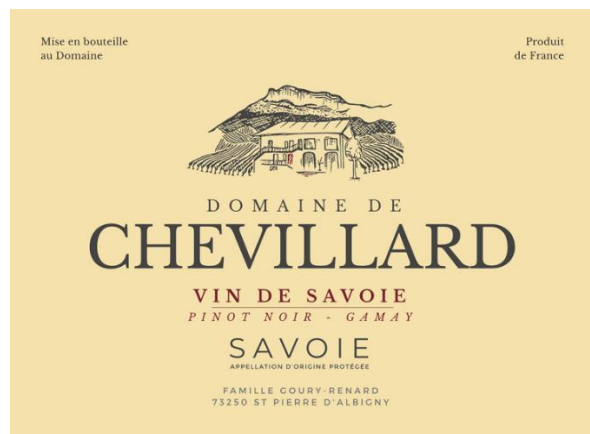
**Yield:** 35 hl/ha

**Winemaking:** The Pinot Noir and Gamay were fully destemmed and fermented separately in concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. There are no punch downs or pump overs. Each day juice is transferred from the bottom of the tank to the top by hand using only a watering can. After 16 days the grapes are pressed, and the press juice combined with the free run juice to finish fermentation in concrete tanks. After the completion of malolactic fermentation, the juice is transferred to used 225L French oak barrels for ageing.

**Maturation:** Aged separately for 12 months in 4- to 6-year-old French oak barrels of 225L. The wine is racked, blended, and aged for an additional 6 months. 1-2 months before bottling, a low dose of sulphur was added. Bottled directly from barrel without fining or filtration. Aged a further 6 months in bottle before release.

**pH:** 3.3

**Total SO2:** 25ppm



## Domaine de Chevillard Gamay 2020

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Gamay

**Average Vine Age:** 41 years old

**Altitude:** 1,150 feet (350m)

**Soils/Terroir:** A .7ha plot with south & southeast expositions, and soils of clay-limestone (argilo-calcaire).

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 35 hl/ha

**Winemaking:** The grapes were fully destemmed and placed directly into concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. There are no punch downs or pump overs. Each day juice is transferred from the bottom of the tank to the top by hand using only a watering can. After 14 days the grapes are pressed, and the press juice combined with the free run juice to finish fermentation in concrete tanks. After the completion of malolactic fermentation, the juice is transferred to used 225L French oak barrels for ageing.

**Maturation:** Aged for 24 months in 4- to 6-year-old French oak barrels of 225L. The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration. Aged a further 12 months in bottle before release.

**pH:** 3.33

**Total SO2:** 28ppm



## Domaine de Chevillard Gamay 2019

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Gamay

**Average Vine Age:** 40 years old

**Altitude:** 1,150 feet (350m)

**Soils/Terroir:** A .7ha plot with south & southeast expositions, and soils of clay-limestone (argilo-calcaire).

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 35 hl/ha

**Winemaking:** The grapes were fully destemmed and placed directly into concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. There are no punch downs or pump overs. Each day juice is transferred from the bottom of the tank to the top by hand using only a watering can. After 14 days the grapes are pressed, and the press juice combined with the free run juice to finish fermentation in concrete tanks. After the completion of malolactic fermentation, the juice is transferred to used 225L French oak barrels for ageing.

**Maturation:** Aged for 24 months in 4- to 6-year-old French oak barrels of 225L. The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration. Aged a further 12 months in bottle before release.

**pH:** 3.32

**Total SO<sub>2</sub>:** 27ppm



## Domaine de Chevillard Pinot Noir 2020

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Pinot Noir

**Average Vine Age:** 51 years old (vines planted in 1962 and 1982)

**Altitude:** 1,150 to 1,475 feet (350-450m)

**Soils/Terroir:** A .36ha parcel on grey marl soils, with south & east expositions.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 35 hl/ha

**Winemaking:** The grapes were fully destemmed and placed directly into concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. There were no punch downs or pump overs. Each day juice is transferred from the bottom of the tank to the top by hand using only a watering can. After 21 days the grapes are pressed, and the press juice combined with the free run juice to finish fermentation in concrete tanks. After the completion of malolactic fermentation, the juice is transferred to used 225L French oak barrels for ageing.

**Maturation:** Aged for 24 months in 3- to 5-year-old French oak barrels of 225L. The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration. Aged a further 12 months in bottle before release.

**pH:** 3.5

**Total SO2:** 26ppm





## Domaine de Chevillard Pinot Noir 2019

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Pinot Noir

**Average Vine Age:** 50 years old (vines planted in 1962 and 1982)

**Altitude:** 1,150 to 1,475 feet (350-450m)

**Soils/Terroir:** A .36ha parcel on grey marl soils, with south & east expositions.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 35 hl/ha

**Winemaking:** The grapes were fully destemmed and placed directly into concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. There were no punch downs or pump overs. Each day juice is transferred from the bottom of the tank to the top by hand using only a watering can. After 21 days the grapes are pressed, and the press juice combined with the free run juice to finish fermentation in concrete tanks. After the completion of malolactic fermentation, the juice is transferred to used 225L French oak barrels for ageing.

**Maturation:** Aged for 24 months in 3- to 5-year-old French oak barrels of 225L. The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration. Aged a further 12 months in bottle before release.

**pH:** 3.61

**Total SO2:** 24ppm



## Domaine de Chevillard Mondeuse 2021

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Mondeuse

**Average Vine Age:** 42 years old

**Altitude:** 1,150 to 1,475 feet (350-450m)

**Soils/Terroir:** A 1.3ha parcel on soils of clay-limestone (argilo-calcaire), with south & southeast expositions.

**Farming:** Organic

**Harvest:** Hand harvested

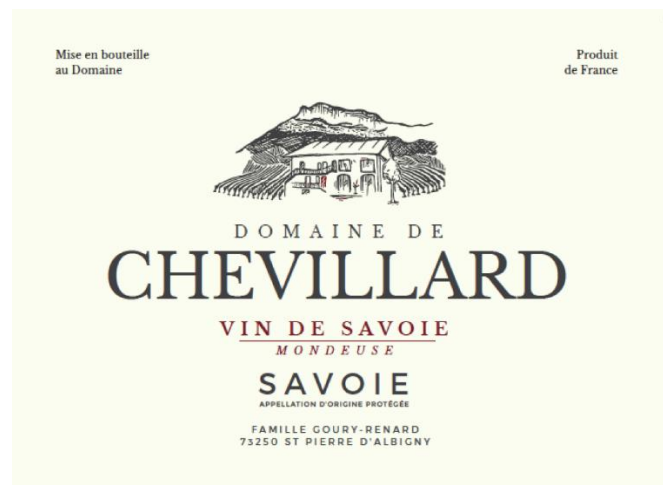
**Yield:** 35 hl/ha

**Winemaking:** The grapes were fully destemmed and placed directly into concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. There were no punch downs or pump overs. Each day juice is transferred from the bottom of the tank to the top by hand using only a watering can. After 30 days the grapes are pressed, and the press juice combined with the free run juice to finish fermentation in concrete tanks. After the completion of malolactic fermentation, the juice is transferred to used 225L French oak barrels for ageing.

**Maturation:** Aged for 24 months in 3- to 5-year-old French oak barrels of 225L. The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration. Aged a further 12 months in bottle before release.

**pH:** 3.33

**Total SO<sub>2</sub>:** 22ppm



## Domaine de Chevillard Mondeuse 2020

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Mondeuse

**Average Vine Age:** 41 years old

**Altitude:** 1,150 to 1,475 feet (350-450m)

**Soils/Terroir:** A 1.3ha parcel on soils of clay-limestone (argilo-calcaire), with south & southeast expositions.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 35 hl/ha

**Winemaking:** The grapes were fully destemmed and placed directly into concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. There were no punch downs or pump overs. Each day juice is transferred from the bottom of the tank to the top by hand using only a watering can. After 30 days the grapes are pressed, and the press juice combined with the free run juice to finish fermentation in concrete tanks. After the completion of malolactic fermentation, the juice is transferred to used 225L French oak barrels for ageing.

**Maturation:** Aged for 24 months in 3- to 5-year-old French oak barrels of 225L. The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration. Aged a further 12 months in bottle before release.

**pH:** 3.41

**Total SO<sub>2</sub>:** 26ppm



## Domaine de Chevillard Mondeuse 2019

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Mondeuse

**Average Vine Age:** 40 years old

**Altitude:** 1,150 to 1,475 feet (350-450m)

**Soils/Terroir:** A 1.3ha parcel on soils of clay-limestone (argilo-calcaire), with south & southeast expositions.

**Farming:** Organic

**Harvest:** Hand harvested

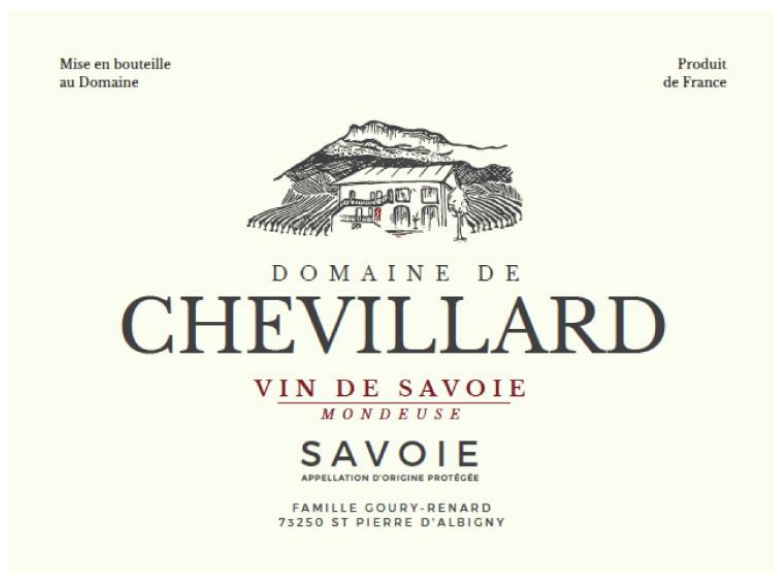
**Yield:** 35 hl/ha

**Winemaking:** The grapes were fully destemmed and placed directly into concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. There were no punch downs or pump overs. Each day juice is transferred from the bottom of the tank to the top by hand using only a watering can. After 30 days the grapes are pressed, and the press juice combined with the free run juice to finish fermentation in concrete tanks. After the completion of malolactic fermentation, the juice is transferred to used 225L French oak barrels for ageing.

**Maturation:** Aged for 24 months in 3- to 5-year-old French oak barrels of 225L. The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration. Aged a further 12 months in bottle before release.

**pH:** 3.49

**Total SO2:** 26ppm



## Domaine de Chevillard Mondeuse 2017

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Mondeuse

**Average Vine Age:** 40 years old

**Altitude:** 1,150 to 1,475 feet (350-450m)

**Soils/Terroir:** A 1.3ha parcel on soils of clay-limestone (argilo-calcaire), with south & southeast expositions.

**Farming:** Organic

**Harvest:** Hand harvested

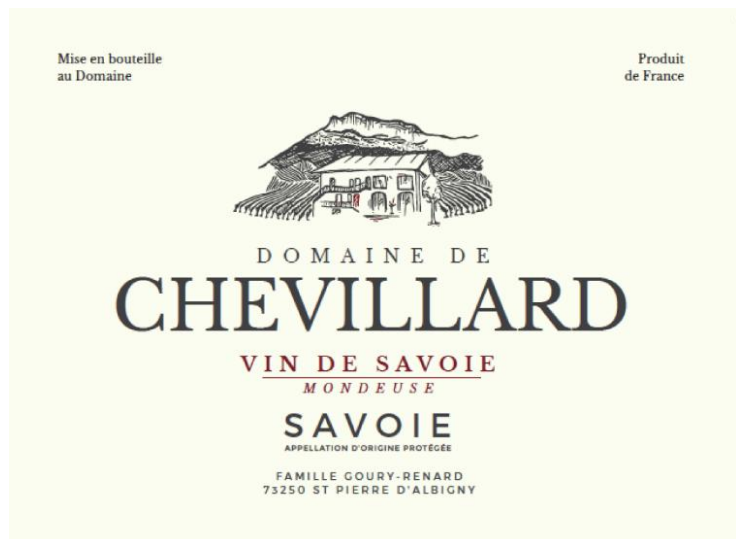
**Yield:** 35 hl/ha

**Winemaking:** The grapes were fully destemmed and placed directly into concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. There were no punch downs or pump overs. Each day juice is transferred from the bottom of the tank to the top by hand using only a watering can. After 30 days the grapes are pressed, and the press juice combined with the free run juice to finish fermentation in concrete tanks. After the completion of malolactic fermentation, the juice is transferred to used 225L French oak barrels for ageing.

**Maturation:** Aged for 24 months in 3- to 5-year-old French oak barrels of 225L. The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration. Aged a further 12 months in bottle before release.

**pH:** 3.6

**Total SO<sub>2</sub>:** 37ppm



## Domaine de Chevillard Mondeuse 'St-Jean-de-la-Porte' 2020

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Mondeuse

**Average Vine Age:** 53 years old

**Altitude:** 1,150 to 1,475 feet (350-450m)

**Soils/Terroir:** A 2ha parcel on red clay soils with a high proportion of quartz. This parcel has south & east expositions.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 35 hl/ha

**Winemaking:** The grapes were fully destemmed and placed directly into concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. There were no punch downs or pump overs. Each day juice is transferred from the bottom of the tank to the top by hand using only a watering can. After 21 days the grapes are pressed, and the press juice combined with the free run juice to finish fermentation in concrete tanks. After the completion of malolactic fermentation, the juice is transferred to used 225L French oak barrels for ageing.

**Maturation:** Aged for 24 months in 3- to 5-year-old French oak barrels of 225L. The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration. Aged a further 12 months in bottle before release.

**pH:** 3.5

**Total SO2:** 23ppm



## Domaine de Chevillard Mondeuse 'St-Jean-de-la-Porte' 2019

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Mondeuse

**Average Vine Age:** 52 years old

**Altitude:** 1,150 to 1,475 feet (350-450m)

**Soils/Terroir:** A 2ha parcel on red clay soils with a high proportion of quartz. This parcel has south & east expositions.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 35 hl/ha

**Winemaking:** The grapes were fully destemmed and placed directly into concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. There were no punch downs or pump overs. Each day juice is transferred from the bottom of the tank to the top by hand using only a watering can. After 21 days the grapes are pressed, and the press juice combined with the free run juice to finish fermentation in concrete tanks. After the completion of malolactic fermentation, the juice is transferred to used 225L French oak barrels for ageing.

**Maturation:** Aged for 24 months in 3- to 5-year-old French oak barrels of 225L. The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration. Aged a further 12 months in bottle before release.

**pH:** 3.56

**Total SO2:** 25ppm

Mise en bouteille  
au Domaine

Produit  
de France



DOMAINE DE  
**CHEVILLARD**

**ST JEAN DE LA PORTE**  
MONDEUSE

**SAVOIE**  
APPELLATION D'ORIGINE PROTÉGÉE

FAMILLE GOURY-RENARD  
73250 ST PIERRE D'ALBIGNY

## Domaine de Chevillard Mondeuse 'St-Jean-de-la-Porte' 2017

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Mondeuse

**Average Vine Age:** 50 years old

**Altitude:** 1,150 to 1,475 feet (350-450m)

**Soils/Terroir:** A 2ha parcel on red clay soils with a high proportion of quartz. This parcel has south & east expositions.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 35 hl/ha

**Winemaking:** The grapes were fully destemmed and placed directly into concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. There were no punch downs or pump overs. Each day juice is transferred from the bottom of the tank to the top by hand using only a watering can. After 21 days the grapes are pressed, and the press juice combined with the free run juice to finish fermentation in concrete tanks. After the completion of malolactic fermentation, the juice is transferred to used 225L French oak barrels for ageing.

**Maturation:** Aged for 24 months in 3- to 5-year-old French oak barrels of 225L. The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration. Aged a further 12 months in bottle before release.

**pH:** 3.65

**Total SO2:** 38ppm





## Domaine de Chevillard Mondeuse 'St-Jean-de-la-Porte' 2016

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Mondeuse

**Average Vine Age:** 49 years old

**Altitude:** 1,150 to 1,475 feet (350-450m)

**Soils/Terroir:** A 2ha parcel on red clay soils with a high proportion of quartz. This parcel has south & east expositions.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 35 hl/ha

**Winemaking:** The grapes were fully destemmed and placed directly into concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. There were no punch downs or pump overs. Each day juice is transferred from the bottom of the tank to the top by hand using only a watering can. After 21 days the grapes are pressed, and the press juice combined with the free run juice to finish fermentation in concrete tanks. After the completion of malolactic fermentation, the juice is transferred to used 225L French oak barrels for ageing.

**Maturation:** Aged for 24 months in 3- to 5-year-old French oak barrels of 225L. The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration. Aged a further 12 months in bottle before release.

**pH:** 3.35

**Total SO2:** 26ppm



**Domaine de Chevillard Mondeuse 'St-Jean-de-la-Porte' LA MORT 2018**

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Mondeuse

**Average Vine Age:** 52 years old

**Altitude:** 1,150 to 1,475 feet (350-450m)

**Soils/Terroir:** A .85ha parcel on soils of red clay with quartz over limestone. This parcel has a 50% slope and is exposed south & southeast.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 20 hl/ha

**Winemaking:** The grapes were fully destemmed and placed directly into concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. There were no punch downs or pump overs. Each day juice is transferred from the bottom of the tank to the top by hand using only a watering can. After 21 days the grapes are pressed, and the press juice combined with the free run juice to finish fermentation in concrete tanks. After the completion of malolactic fermentation, the juice is transferred to used 225L French oak barrels for ageing.

**Maturation:** Aged for 24 months in 3- to 5-year-old French oak barrels of 225L. The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration. Aged a further 60 months in bottle before release.

**pH:** 3.37

**Total SO<sub>2</sub>:** 32ppm

# La Mort

**ST JEAN DE LA PORTE**  
**SAVOIE**

**Domaine de Chevillard**

**Domaine de Chevillard Mondeuse 'St-Jean-de-la-Porte' LA MORT 2016**

**Region:** Savoie - Combe de Savoie

**Appellation:** Savoie AOP

**Grapes:** 100% Mondeuse

**Average Vine Age:** 50 years old

**Altitude:** 1,150 to 1,475 feet (350-450m)

**Soils/Terroir:** A .85ha parcel on soils of red clay with quartz over limestone. This parcel has a 50% slope and is exposed south & southeast.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 20 hl/ha

**Winemaking:** The grapes were fully destemmed and placed directly into concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. There were no punch downs or pump overs. Each day juice is transferred from the bottom of the tank to the top by hand using only a watering can. After 21 days the grapes are pressed, and the press juice combined with the free run juice to finish fermentation in concrete tanks. After the completion of malolactic fermentation, the juice is transferred to used 225L French oak barrels for ageing.

**Maturation:** Aged for 24 months in 3- to 5-year-old French oak barrels of 225L. The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration. Aged a further 60 months in bottle before release.

**pH:** 3.32

**Total SO<sub>2</sub>:** 32ppm

# La Mort

**ST JEAN DE LA PORTE**  
**SAVOIE**

Domaine de Chevillard