

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' 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

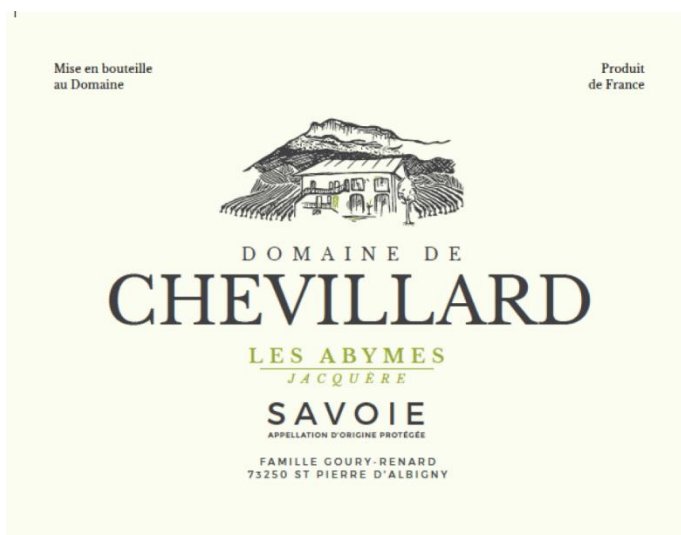
Yield: 40 hl/ha

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' 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 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

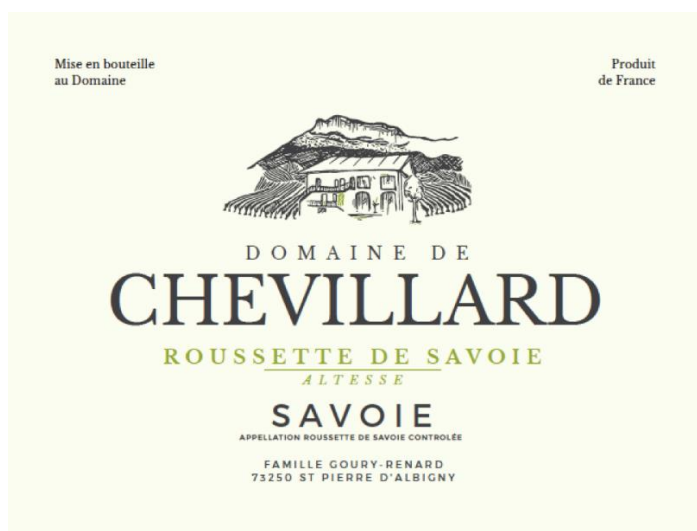
Yield: 35 hl/ha

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 SO2: 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: 4 years old

Altitude: 1,150 feet (350m)

Soils/Terroir: A .6ha plot with south & southwest expositions. The soils are a mixture of clay-limestone (argilo-calcaire) and marl.

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: 3.35

Total SO2: 61ppm



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 SO₂: 27ppm



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 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

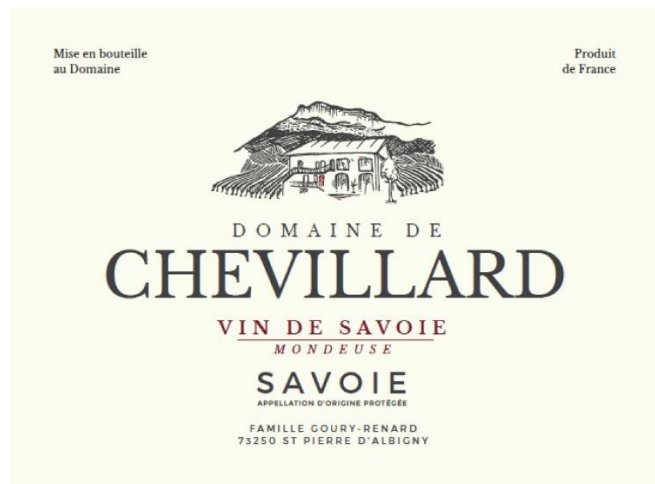
Yield: 35 hl/ha

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

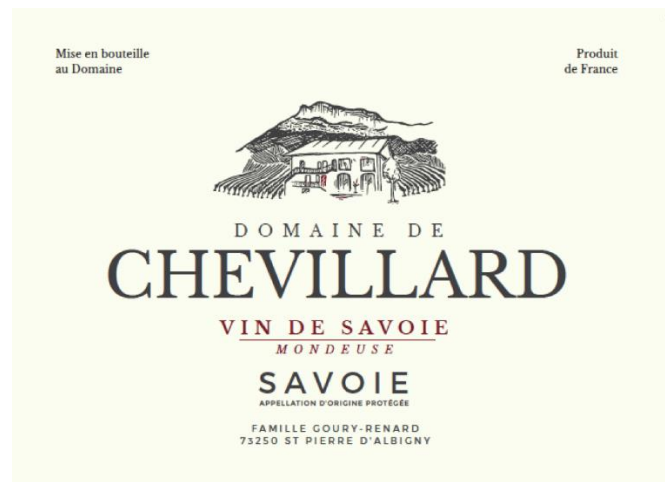
Yield: 35 hl/ha

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 SO2: 37ppm



Domaine de Chevillard Mondeuse “St-Jean-de-la-Porte” 2019

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.

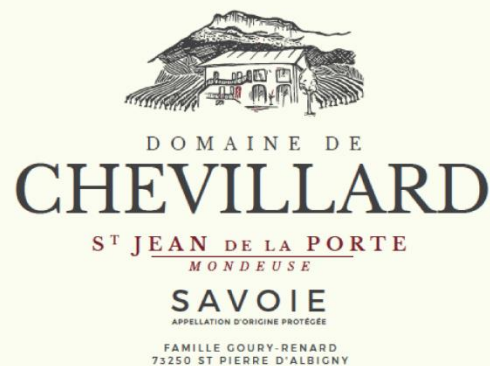
Maturation: Aged for 24 months in 3- to 5-year-old French oak barrels of 225L. The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration. Aged a further 12 months in bottle before release.

pH: 3.56

Total SO2: 25ppm

Mise en bouteille
au Domaine

Produit
de France



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.

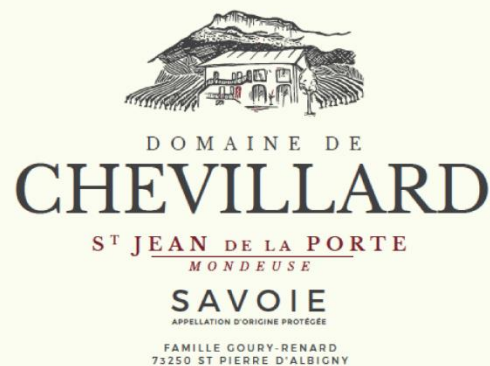
Maturation: Aged for 24 months in 3- to 5-year-old French oak barrels of 225L. The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled directly from barrel without fining or filtration. Aged a further 12 months in bottle before release.

pH: 3.65

Total SO2: 38ppm

Mise en bouteille
au Domaine

Produit
de France



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 SO2: 32ppm

La Mort

ST JEAN DE LA PORTE
SAVOIE

Domaine de Chevillard