

Domaine de l'Idylle



Crémant from Savoie

« Finesse and liveliness of Jacquère contributes to the prestige of this Crémant ».

Philippe et François 



Appellation: sparkling from Savoy

Terroir:

Clay-limestone soils, glacial moraine, vineyards on a gentle slope.

Grape variety: 70% Jacquère 20% Altesse 10 % Chardonnay

Vineyard Management:

Sustainable agriculture: grass growing between rows, mechanical weeding under the rows, reasonable level of treatment for the vines in accordance with the risks of diseases.

Vinification / maturing:

Hand-picking using small crates, filling of the press with gravity, very slow and soft crushing. Settling and fermentation under strict controlled temperatures 15/17°C. 11 months maturing and aging on lees.

Dosage of liqueur : 5g/l

Tasting:

Light bubbles. Floral nose and brioche scents. The bubbles are silky and have good length. The final has roasted almonds flavor.

Service:

Preferable drinking temperature: 8-10°C.

Gastronomy:

Ideal for drinks and dinners.

Domaine de l'Idylle 73800 CRUET

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**Domaine de l'Idylle, Petille
Idylle Brut, Savoie NV 90**

A crisp, bracing Alpine fizz from France's newest crémant region. Pale golden colour, inviting nose, lively fruit aromas and a hint of pear. Super for an aperitif, or with a ripe Reblochon. Drink 2018-2020 Alc 12.5%

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