

Domaine de l'Idylle



Pinot

«The finesse of this Pinot deserves to be discovered.»

Philippe et François *Tiollier*



Appellation: AOC wine from Savoy

Terroir : clay-limestone soil, stony, sunny hillside between Chambéry and Albertville.

Grape variety: 100% pinot

Management of the vineyard:

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:

Complete de-stemming of the harvest, vating of the berries with gravity, maceration: 8-10 days under controlled temperature. Maturation: 6 months in tanks.

Tasting:

Beautiful red robe, light. Aromas of little red berries (cherry, redcurrant) and menthol aromas that brings freshness to the bouquet. Great delicacy in the mouth. The final may remind you of a clafouti.

Service: To drink during the 3 coming years preferably 11-13°C

Gastronomy:

Poultry, meat and cheeses. Preferably to be drunk with white meats.

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