

MAISON PHILIPPE VIALLET

SAVOIE

Story

The Viallet family acquired their first Estate back in 1966 in Apremont, 10kms from Chambéry. Philippe Viallet, the 2nd generation, joined the Estate and created « Maison Philippe Viallet » in 1985. Over the past 30 years, Philippe has acquired several vineyards and it now represents 118 hectares spread across various Savoie appellations. Philippe is also a negociant-éleveur and has contracts all over Savoie with several growers. Savoie consists of many isolated sub-regions and plots of vineyards scattered across four French departments: Savoie, Haute-Savoie, Isère, Ain. Savoie neighbors Switzerland (to the East), the Jura region (to the North) and the little-known Bugey region, which is west across the Rhône river. The Savoie region is the only alpine wine region in France located between mountains and lakes. It offers a great diversity of local grape varieties, and the main productions in the area is white (70%).

Farming philosophy : Sustainable (certified HVE3 since 2020)

Vineyard Information

Grape varieties : Gamay, Mondeuse

Plot location : Gamay and mondeuse (4ha) from Fréterive area

South east facing

Elevation : 300-400 m (985-1312 ft)

Soils : Clay, limestone, shale and silica

FARMING PRACTICES

- Training method : Guyot
- No herbicides
- Narrow and trellised plots
- Regular work of the soils

Winemaking

- Mechanical and manual harvest / Destemmed
- Fermentation : Temperature controlled stainless steel tanks / 15 days
- Maceration technique : pump-overs & plungings
- Pneumatic press
- Aging : 12 months in stainless steel tanks with micro-oxygenation
- Fined : No
- Filtration : yes
- SO2 Total : <100 ppm

Tasting notes

Raspberry and strawberry aromas, with a touch of violet and spicy finish. This wine has a well-structured acidity and well-integrated tannins.

