

FAMILLE RICHEL

APREMONT « LA COMBELLE »

SAVIOE

Story

Located a few miles South of Apremont, near the town of Chambéry, Joseph Richel started selling his wines in the 1950s. Today, the 4th generation, represented by Christophe and his son Matthieu, run the 7-ha vineyard. Plots are planted around the villages of Saint Badolph and Apremont, in the plains at the bottom of the mountain. A rare geographical location in the only Alpine wine region in France. Sustainable and thoughtful farming practices allow the Richel family to produce the highest quality of grapes.

Farming philosophy : Sustainable

La Combelle refers the small valley north of the cellar. An historical plot of the family.

Vineyard Information

Varietal : 100% Jacquère

Plot Size : 5ha (12 acres)

Average age of the vines : 70-75 years

Southeast facing

Elevation : 380 m (1245ft)

Soils : Clay-Limestone

FARMING PRACTICES

- Training method : Single Guyot
- No herbicides
- No chemical and organic fertilizers
- Cover crops
- Sheep used to control cover during the winter
- Voluntary low yields compared to the appellation (because of cover crops and lack of fertilizers)

Winemaking

- Hand picked grapes / whole bunches
- Pneumatic press
- Yeast : Indigenous
- Fermentation : Temperature-controlled stainless-steel tanks / 21-30 days at 50-60°F
- No Malolactic fermentation
- Aging : 6-12 months in stainless-steel tanks / on fine lees
- Fining : yes (Bentonite)
- Filtration : Yes
- Vegan : Yes

Tasting notes

Floral and aromatic notes of honeysuckle and citrus on the nose. Mineral, straightforward and crisp palate, highlighted by flavors of citrus.



Press ratings

89 pts Wine Enthusiast – 2020 vintage