

FAMILLE RICHEL

MONDEUSE « PARADOXE »

SAVOIE

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

Unlike the high-yield practices historically found in Savoie, this wine is produced in small quantities, hence « Paradoxe »

Vineyard Information

Varietal: 100% Mondeuse

Plot Size : 0,60 ha (1,5 acres)

Average age of the vines : 50-55 years

South East facing

Elevation : 380 m (1246 ft)

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 green harvesting, cover crops and lack of fertilizers)

Winemaking

- Hand-picked grapes / whole bunches
- Indigenous yeast
- Maceration for 3 weeks
- Fermentation in fiberglass tank / 30 days.
- Maceration technique : plungings twice a day and pump-over
- Gentle pneumatic press
- Aging : 12-24 months in seasoned oak barrels
- Filtration : Yes
- Vegan : Yes

Tasting notes

Perfumes of violet and red fruits. Smooth and light tannins with flavors of black cherry on the palate. Peppery notes on the finish.

