

Domaine AS et JF Quenard Savoie Chignin "Anne de la Biguerne" (jacquère) dry white 2023



Product price:

€90.00

Product features:

Area: SAVOIE

Winemaker: Jean-Pierre et Jean-François
QUENARD

Vintage: 2023

Appellation: Chignin

Color: dry white

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: jacquère

Alcool: 11,5



Product short description:

A century-old plot of jacquère plowed by horse, etc. that produces a dry white, very fresh like a snowy slope, highly lemony, light (11.5%Vol), refreshing, and flavorful!

Product description:

PRESENTATION OF THE DOMAINE J.F. QUENARD
+ ALL ITS OTHER CUVEES IN STOCK

Domaine JF Quenard Chignin "Anne de la Biguerne" dry white 2023

Technical sheet written by the domaine :

Jacquère is the grape variety behind the designation CHIGNIN.

“Anne de la Biguerne” is a parcel selection exposed to the south near the medieval towers, on century-old vines planted in 1925, cultivated with horses. The goal of this cuvée is to highlight the potential of Jacquère, which can certainly be a gastronomic wine.

Harvest : manual

Vinification : Hand-harvested, the pressing is direct, and the must is then cold settled (13°C for 24 hours). The alcoholic and malolactic fermentation takes place in stainless steel tanks. The lees are stirred during the aging, which lasts about 9 months.

Aging : 2 to 3 years.

Tasting & Pairings : Light and fresh, this wine reveals some citrus notes on the nose. Its amplitude on the attack and its tension on the finish make it an ideal wine for seafood and fish (oysters, coconut milk shrimp, cod). It will also pair well with hard cheeses such as Beaufort, Comté, or Swiss Gruyère, whether gratinéed in a crust or served as an appetizer.

Since you are interested in the Domaine Quénard, you will certainly pique your curiosity by visiting the domaine of the Blard family [Blard](#) and that of Brice Omont at [Domaine des Ardoisières](#)