

Domaine Blard Savoie "Lébraz" (jacquère) dry white 2022



Product price:

€150.00

Product features:

Area: SAVOIE

Winemaker: Blard & Fils

Vintage: 2022

Appellation: Vin de Savoie

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: jacquère

Product short description:

A parcel selection of vieilles vignes of jacquère, a wine for long aging; dry, elegant, precise, mineral, long-lasting!

Product description:

PRESENTATION OF THE DOMAINE BLARD
+ ALL ITS OTHER CUVEES IN STOCK

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Technical sheet written by the domaine :

Grape variety: Jacquère Vieilles Vignes

Soil: Clay-limestone and very dense flint.

Vinification / aging: Hand-picked grapes.

Direct pressing, cold settling, indigenous and exogenous yeasts. Long and cold alcoholic fermentation. No malic degradation (no malolactic fermentation).
Aging in stainless steel tanks for 12 months on fine lees.

Nose: Smoky, white flowers (hawthorn).

Palate: Lively attack, full-bodied with finesse, notes of pear and strong minerality. Saline finish. Great aging potential that will enhance the pencil lead notes.

Aging: Up to 10 years.

Service : 8 to 12°C

Food and wine pairings : Cold starters, Jambon persillé, Scallop carpaccio, Langoustines, Grilled andouillette.

If you enjoy wines from the Domaine Blard, you will certainly appreciate those from [domaine des Ardoisières](#)