

Domaine Blard Apremont "Thomas" (jacquère) dry white 2024



Product price:

€84.00

Product features:

Area: SAVOIE

Winemaker: Blard & Fils

Vintage: 2024

Appellation: Vin de Savoie

Color: dry white

Unit Price: 10-15 €

Size: 75cl

organic or not: organic not certified

Cépage dominant: jacquère



Product short description:

A long time ago, Jean-Noël Blard named this cuvée after his son, who is now in charge of the domaine. A true "signature" cuvée! It is above all a TRUE Apremont, in the noble sense of the term, nothing to do with the plonk from the supermarket!

Product description:

PRESENTATION OF DOMAINE BLARD
+ ALL ITS OTHER CUVEES IN STOCK

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Technical sheet written by the domaine :

Cuvée signature of the Domaine BLARD & Fils. Blend of old vines of Jacquère historically worked on the Domaine for 4 generations for some. Simplicity, authenticity, and typicity characterize this Cuvée.

Vines in Organic Conversion.

Grape variety: 100% Jacquère

PRODUCTION :

In conversion to organic farming.

Manual harvesting.

Whole-cluster harvest, Fermentation in stainless steel tank, Classic vinification.

Aging in stainless steel tank.

Clay-limestone soils.

TASTING :

NOSE: Aromas of white flowers, citrus aromas, fresh fruit aromas, mineral aromas.

PALATE: Elegant, tangy, notes of flowers, notes of citrus, notes of white fruits, slightly mineral.

SERVING TEMPERATURE: Between 10° and 12°

FOOD AND WINE PAIRINGS: Verrines, Shellfish, Fish, Poultry, Characterful cheeses.