

Domaine AS et JF Quenard Savoie Chignin "Anne de la Biguerne" (jacquère) dry white 2024



Product price:

€90.00

Product features:

Area: SAVOIE

Winemaker: Jean-Pierre et Jean-François
QUENARD

Vintage: 2024

Appellation: Chignin

Color: dry white

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: jacquère



Product short description:

A century-old plot of Jacquère plowed by horse, etc., which produces a very dry white, as fresh as a snowy trail, very lemony, light, thirst-quenching, delicious!

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

Domaine JF Quenard Chignin "Anne de la Biguerne" dry white 2024

Technical sheet written by the domaine:

Jacquère is the grape variety that hides behind the CHIGNIN appellation.

"Anne de la Biguerne" is a plot selection facing South near the medieval towers, on century-old vines planted in 1925, plowed by horse. The objective of this cuvée is to highlight the potential of Jacquère, which can certainly be a wine of gastronomy.

Harvest: manual

Vinification: Harvested by hand, the pressing is direct, the must is then cold settled (13°C for 24h). Alcoholic and malolactic fermentation takes place in stainless steel tanks. The lees are stirred back into suspension during 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 at the end make it an ideal wine for seafood and fish (oysters, shrimp with coconut milk, cod). It will also pair with hard cheeses such as Beaufort, Comté, or Swiss Gruyère, whether gratinated in a crust or served as an appetizer.

If you like wines from the Domaine Quénard, you will no doubt love some [Blard](#) and also from the [Domaine des Ardoisières](#)