

Domaine AS et JF Quenard Chignin Bergeron "Au Pied des Tours" (roussanne) dry white 2024



Product price:

€144.00

Product features:

Area: SAVOIE

Winemaker: Jean-Pierre et Jean-François
QUENARD

Vintage: 2024

Appellation: Vin de Savoie - Chignin-Bergeron

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: roussane

Product short description:

A prestigious cuvée from a small, high-quality plot (2 ha) of old Roussanne vines (locally called "bergeron," hence the name Chignin-Bergeron) to be kept for 5 to 10 years...

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

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Technical sheet written by the domaine:

This terroir is marked each vintage by smoky notes of struck flint and candied fruits. The fullness on the attack and the length in the aftertaste make this cuvée a wine for aging.

Grape variety: Roussanne or Bergeron

Average age of the vines: 40 years

Production area: 2 ha

Harvesting: manual

Vinification: Handpicked, the pressing is direct, the must is then cold settled (13°C for 24h). Vinification is done in stainless steel tanks, our focus is to highlight the terroir of this parcel. The MLF follows. Aging (9 to 12 months) on fermentation lees is accompanied by some stirring.

Aging: 5 to 10 years.

Tasting & Pairings:

It pairs with hard cheeses, white-fleshed meats, as well as fish in sauce. It can be paired with chicken with morels with a vintage that already has some years.

If you like red wines from Domaine Quénard, you might also enjoy those from [Domaine des Ardoisières](#)