

# Domaine Blard Roussette de Savoie (altesse) dry white 2024



Product price:

**€108.00**

Product features:

Area: SAVOIE

Winemaker: Blard & Fils

Vintage: 2024

Appellation: Roussette de Savoie

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: altesse



## Product short description:

"A great white wine, brioche, fragrant, complex, original and of great class"... the Blards don't beat around the bush when presenting their Roussette on the back label! We completely agree with them. A truly successful **Roussette de Savoie**. It will develop honey flavors for the more patient, but in the meantime, straight as an arrow, it is perfect for an aperitif and many Savoyard cheeses (or not: a delight with goat cheese!).

## Product description:

**PRESENTATION OF THE DOMAINE BLARD**  
**+ ALL HIS OTHER CUVÉES IN STOCK**

**DOMAINE BLARD & FILS ROUSSETTE DE SAVOIE (ALTESSE) DRY WHITE 2024:**

**The word from the winemakers (Thomas and Jean-Noël Blard):** "Our Domaine Is primarily familial and the majority of the cuvées Are single-varietal. Each one highlights a grape variety on selected soil. It all begins in the vineyard where, at the peak of vineyard work, we have 9 people working on 9

hectares. The cultivation of the vineyard is managed as sustainably as possible. Harvesting is done manually, and mechanically when the sanitary condition allows. The juices ferment slowly, followed by aging on fine lees in tanks for up to 11 months, completing the work in the cellar. Our Roussette de Savoie is a wine focused on balance and structure. The attack is gentle, dominated by notes of rose and hawthorn. The mid-palate is dominated by the power of this rich and full-bodied grape variety, with notes of grilled pineapple and almond, ending with a long and smooth finish."

### Technical sheet written by the domaine

**Grape variety** : Your Highness, Ampelographic synonym of Furmint (grape variety of Tokay from Hungary) High plant density (8200 plants/ha) East-West oriented ranges High pruning (1.6 m) and wide (0.9 m).

**Average age** : 25 years old.

**Ground** : shallow clay-limestone.

**Winemaking** : cold pre-fermentation stabilization. Tight settling. Alcoholic fermentation Thermo-regulated (total degradation of sugars). Malolactic degradation on fermentation lees Alcoholic for a total disappearance of malic acid. Aging on lees and stirring.

**Production area** : on the landslide area of Mont Granier In the municipality of The Markets, in the Abymes region.

**Tasting** : light yellow dress becoming dark with aging Heady nose with stewed and spicy expression: acacia, Cooked pear and pineapple, verbena and warm butter Warm and smooth mouthfeel. Keep for 3 to 5 years

**Food and wine pairings**: Raw fish, White meats in sauce, Coq au vin, Pan-seared foie gras.

If you like wines from the Domaine Blard, you might certainly enjoy those from the [domaine The Slate Quarries](#)