

# Savoie Faire

AN EXPLORATION OF THE SAVOIE  
AND ITS EXCITING, CUTTING-EDGE WINES.

*San Francisco*

9.23.19

*Los Angeles*

9.24.19





# *Notes on The Savoie*



The Wine Education Council is a nonprofit educational organization that supports the development and effectiveness of wine professionals by providing high-quality training programs and enrichment opportunities. This event was made possible, in part, by a grant from the Veritas Fund.





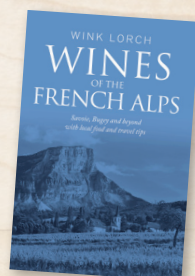
## Wink Lorch



**BRITISH WINE WRITER** and educator Wink Lorch has always worked in the world of wine: writing, editing, teaching and presenting tastings. A founder of the Association of Wine Educators, among other wine education activities, she taught at Diploma level for the WSET for many years. Wink is a long-term member of the Circle of Wine Writers and has contributed to books

by Jancis Robinson MW, Tom Stevenson and Oz Clarke, and written for numerous magazines. Over the past 15 years, she has become a specialist in the wines of Jura and Savoie.

In 2014 Wink wrote and self-published her first book, *Jura Wine*, which won the André Simon Best Drink Book award and was shortlisted for a Louis Roederer Wine Writers' award. In the years following, Wink presented seminars, tastings and wine dinners on Jura around the world, including at Texpom in 2016. In 2019, she published her second book, *Wines of the French Alps: Savoie, Bugey and beyond*, which like the first, was self-published and part-funded by a Kickstarter campaign. Wink has a wide following among the wine community on social media.



It was in the 1980s that Wink visited her first Savoie vineyard after a ski vacation, and now she divides her time between London and the French Alps. She has become the go-to authority on Jura, Savoie and Bugey wines, widening her interest recently to wines from the rest of the French Alps. As a part-time mountain dweller, she is always impressed by how wines are made in such challenging areas. As a wine lover, she finds the indigenous grapes endlessly fascinating.

**Wink's website is [www.winetravelmedia.com](http://www.winetravelmedia.com).**

**To purchase Wink's books for delivery worldwide, go to [www.winetravelmedia.com/shop](http://www.winetravelmedia.com/shop).**

### FLIGHT ONE

**1**

#### 2017 Savoie Apremont (Jacquère)

*Vieilles Vignes*  
René et Béatrice Bernard, Le Cellier du Palais

**2**

#### 2018 Vin des Allobroges IGP (Chasselas)

*Terroir de Léman, Un P'tit Coin de Paradis*  
Les Vignes de Paradis

**3**

#### 2017 Vin des Allobroges IGP (Altesse)

*Cuvée Quartz*  
Domaine des Ardoisières

**4**

#### 2016 Roussette de Savoie Marestel (Altesse)

Domaine Eugène Carrel et Fils

### FLIGHT TWO

**5**

#### 2017 Savoie Chignin-Bergeron (Roussanne)

*Les Terrasses*  
André et Michel Quenard

**6**

#### 2017 Savoie Autrement Rouge

(Blend of Gamay, Pinot Noir  
and Mondeuse)  
Marie & Florian Curtet

**7**

#### 2017 Savoie Arbin Mondeuse

Céline Jacquet

**8**

#### 2015 Savoie Arbin Mondeuse

*Harmonie*  
Les Fils de Charles Trosset

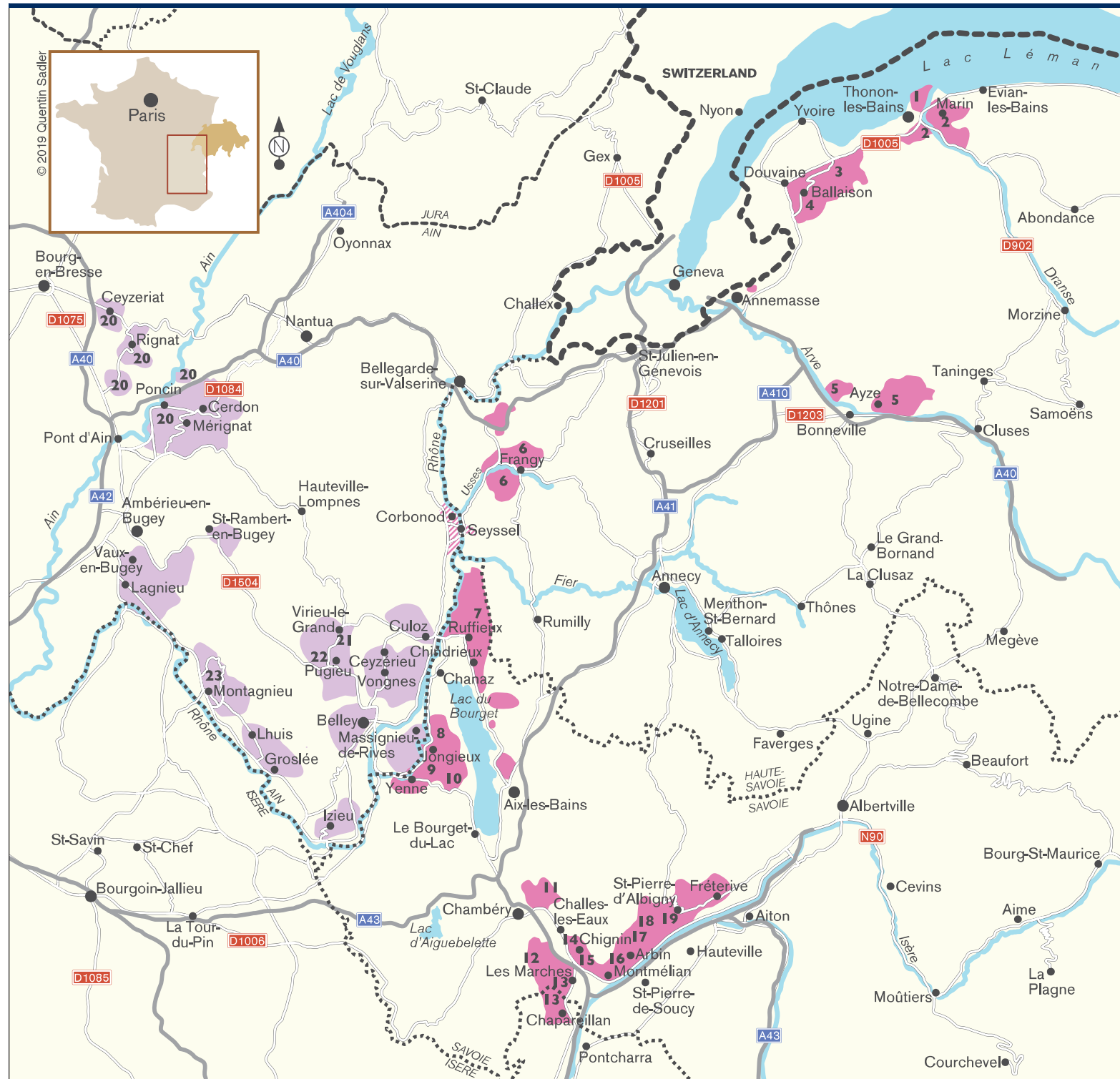
### STARTER

#### 2013 Seyssel Méthode Traditionnelle

Royal Seyssel  
Gérard Lambert

The Seyssel designation for sparkling and still wines is the oldest AOC in Savoie and the Royal Seyssel brand is over a century old. It was rescued from extinction by Gérard Lambert, who took over from Boisset in 2008. Made from about 70% Molette and 30% Altesse grapes, the vineyards lie on slopes either side of the Rhône river.

The wine spends around 36 months on its second fermentation yeast lees.



## The Appellations

The vineyard areas of Savoie (including Seyssel) and Bugey AOC vineyards are shown on the map with their individual crus numbered as shown in the key below. The AOCs of Roussette de Savoie and Cremant de Savoie cover the same area as AOC Savoie; Roussette du Bugey AOC covers the same area as AOC Bugey. The actual appellation extent is much larger than the shaded areas on this map, but we have attempted to show the areas where vineyards actually exist.

### Wine regions



### The crus of Savoie

- 1 Ripaille
- 2 Marin
- 3 Marignan
- 4 Crépy
- 5 Ayze
- 6 Frangy – Roussette de Savoie
- 7 Chautagne
- 8 Marestel – Roussette de Savoie
- 9 Jongieux
- 10 Monthoux – Roussette de Savoie
- 11 Monterminod – Roussette de Savoie
- 12 Apremont
- 13 Abymes
- 14 St-Jeoire-Prieuré
- 15 Chignin/Chignin Bergeron
- 16 Montmélian
- 17 Arbin
- 18 Cruet
- 19 St-Jean-de-la-Porte

### The crus of Bugey

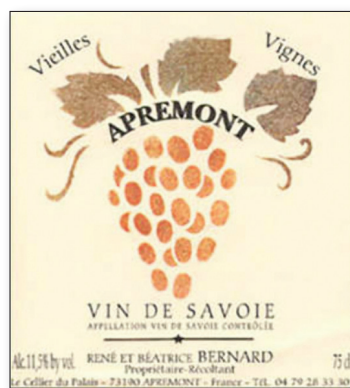
- 20 Cerdon
- 21 Virieu-le-Grand – Roussette du Bugey
- 22 Manicle
- 23 Montagnieu/Montagnieu – Roussette du Bugey



## 1 2017 Savoie Apremont (Jacquère)

Vieilles Vignes

René Et Béatrice Bernard, Le Cellier Du Palais



Apremont is the largest Savoie cru, and Béatrice Bernard farms 5 hectares of Jacquère on a very stony site, with a mixture of ancient glacial soils and limestone. The old vines for this wine were planted by Béatrice's grandfather 60-80 years ago and taken over by her father René. One of the earliest female winemakers in Savoie, starting in 1991, Béatrice makes this wine simply in tank, leaving it on lees for several months, with no malolactic fermentation.

— Tasting Notes —

## 2 2018 Vin des Allobroges IGP (Chasselas)

Terroir de Léman, *Un P'tit Coin de Paradis*

Les Vignes de Paradis



From a Burgundy wine family, Dominique Lucas established Les Vignes de Paradis in 2008, after working for a nearby winery in Crépy. His vines lie in the AOC area, but are categorized IGP as he works differently from other locals, farming biodynamically,

keeping yields low, picking his Chasselas late in successive passes, not chaptalizing and shunning neutral tanks. Un P'tit Coin de Paradis, from a silty site, is fermented and aged for six months in 500-liter oak barrels.

— Tasting Notes —

### 3 2017 Vin des Allobroges IGP (Altesse)

*Cuvée Quartz*

Domaine des Ardoisières



This wine comes from one of the most extraordinary sites in Savoie, in the Tarentaise Valley outside the AOC area, originally planted from 1999 by Michel Grisard. The historic steep mica-schist slope had been virtually abandoned, but terraces were rebuilt, and the close-planted vines trained on stakes farmed organically. Brice Omont took over in 2010 and uses hands-off winemaking. Quartz is fermented in

some new and mainly second-hand barrels of different sizes and goes through malolactic fermentation.

— Tasting Notes —

### 4 2016 Roussette de Savoie Marestel (Altesse)

Domaine Eugène Carrel et Fils



Marestel is one of the four Roussette de Savoie crus and a steep, warm south-facing vineyard slope above Jongieux and the Rhône river. At the turn of the century a group of producers including the Carrel family joined together to clear forest and replant higher up the slope. Run by Olivier Carrel, this 24-hectare domaine owns nearly 2 hectares on the Marestel slope.

This wine is made in stainless steel with part malolactic fermentation.

— Tasting Notes —



## 5 2017 Savoie Chignin-Bergeron (Roussanne)

*Les Terrasses*

André et Michel Quenard



Named after the wide terraces built in the 1980s to enable this particular Quenard family (there are several unrelated Quenards in Chignin) to work their Roussanne vines more practically, high on this special stony and steep slope. André was a pioneer of the Savoie AOC and his son Michel now presides the local vigneron organization. Michel's son Guillaume is now the winemaker and makes this wine only in stainless steel with part malolactic fermentation.

— Tasting Notes —

## 6 2017 Savoie Autrement Rouge

[Blend of Gamay, Pinot Noir and Mondeuse]

Marie & Florian Curtet



In 2016, Marie and Florian Curtet took over most of Jacques Maillet's vineyards. Now retired, Jacques, who established the Autrement name (meaning 'otherwise') was renowned as an organic and natural winemaker using no sulfite additions. Now with 5 hectares, the Curtets have achieved biodynamic Demeter certification and make their wines with small sulfite additions. This is a classic Chautagne blend of 50% Gamay, 40% Pinot Noir and 10% Mondeuse, from vineyards on *molasse* (a type of calcareous-clay sandstone) soils high above the Rhône river.

— Tasting Notes —

## 7 2017 Savoie Arbin Mondeuse

Céline Jacquet



The steep south-facing slopes of the cru Arbin are renowned for producing the firmest and longest-living Mondeuse wines. Young winemaker Céline shares the vineyard work with husband Damien, who is contracted to the local wine co-operative for his share of the vines, while she makes wine from her share of

just 4 hectares. Céline is fast building up a good reputation for her expressive wines – this is made with semi-carbonic maceration.

— Tasting Notes —

## 8 2015 Savoie Arbin Mondeuse

Harmonie

Les Fils de Charles Trosset



In his early 70s, Louis Trosset today farms just 2.5 hectares, almost exclusively planted with Mondeuse originally farmed by his father Charles, a pioneer of fine Mondeuse. Controversially, this family continued to use whole-bunch macerations of the notoriously rustic Mondeuse, even when de-stemming became the norm. Only tiny quantities are shipped to the US. When Louis' brother Joseph retired, his half of the vineyards were sold, partly to his nephew Fabien Trosset, who now runs an up-and-coming Arbin domaine.

— Tasting Notes —



