

## Domaine Curtet Savoie Rouge Autrement

### ABOUT THE ESTATE

- These vineyards were tended for many years by the trailblazing Jacques Maillot, who passed them on to Florian and Marie Curtet after a long apprenticeship.
- Converted to organic agriculture in the early 2000s, these wines are now made according to the principles of biodynamics.
- Florian and Marie are true iconoclasts, encouraging biodiversity throughout their estate, even planting trees in the middle of the vineyards.
- Their approach to winemaking is completely non-interventionist in the cellar, and production is intentionally kept to only 2000-2500 cases per year.
- The Curtets follow their own path, prioritizing ideals over commerce. Their convictions shine through in every bottle.

### APPELLATION

Savoie

### GRAPE VARIETY

45% Pinot Noir, 35% Gamay, 20% Mondeuse

### FARMING

Biodynamic, Certified Organic

### SOIL

Molasse, a sandy-loamy soil of marine origin

### VINEYARDS & VITICULTURE

From the vineyard lieux-dits Vignes du Seigneur (in the commune of Serrieres en Chautagne) and Cellier des Pauvres (in Motz). Southwest exposure. 260-380m altitude.

### HARVEST & VINIFICATION

100% whole cluster. Four to five week maceration. No sulfur. No punch downs. No pump overs. Malolactic fermentation. Aged nine months on lees. Light filtration. Minimal sulfur at bottling.

### ALCOHOL BY VOLUME

12.5

### PACK SIZE

6x750mL

