

Domaine Curtet Savoie Rouge Mondeuse

ABOUT THE ESTATE

- These vineyards were tended for many years by the trailblazing Jacques Maillet, 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

100% Mondeuse

FARMING

Biodynamic, Certified Organic

SOIL

Molasse, a sandy-loamy soil of marine origin

VINEYARDS & VITICULTURE

From Chautagne and Cellier des Pauvres. Southwest exposure. 260-380m altitude.

HARVEST & VINIFICATION

100% whole cluster, and fermented partially carbonic at the start, then fermentations were carried on for four weeks. All in concrete diamonds that are egg shaped inside. No sulfur. No punch downs. No pump overs. Malolactic fermentation. Nine months aging on the lees. Light filtration. Minimal sulfur at bottling.

ALCOHOL BY VOLUME

10.0

PACK SIZE

6x750mL

