



Domaine Jean Perrier et Fils, France

Tradition is hardly sufficient a word to sum up the Perrier family who have lived and worked in the Alps for more than seven generations. They seem to be hewn from the very rock that surrounds them.

The wine style and dedication to local varieties such as Jacquère has not wavered and like their mountains, they remain resolute. And all the better for it. These wines are stunning, different and enthralling creating flavour and palates that you would be hard pressed to find anywhere else. Embodying their landscape and being resistant to change has made these wines special, delightful and truly regional.

Viticulture

Vines for the whites are mostly planted on clay- limestone and the reds on granite and clay- limestone on a south eastern exposure near the city of Chambéry in the department of Savoie.

Winemaking

All of the wines undergo a manual harvest, with gentle pneumatic pressing, and temperature controlled fermentation at around 20 degrees celsius. Most of the wines also complete malolactic fermentation to lower the acidity and avoid a secondary fermentation in the bottle.

Domaine Jean Perrier et Fils Their Wines >

Item	Vintage		Pack size (cl)
3121	0	Domaine Jean Perrier et Fils, Crémant De Savoie, Savoie, France	6 x 75
3123	2022	Domaine Jean Perrier et Fils, Abymes, Jacquère, Savoie, France	12 x 75
3501	2021	Domaine Jean Perrier et Fils, Chignin Bergeron, Roussanne, Savoie, France	6 x 75
3126	2022	Domaine Jean Perrier et Fils, Pinot Noir, Savoie, France	12 x 75

Orders: orders@alliancewine.com