



Domaine Jean Perrier et Fils, Abymes, Jacquère, Savoie, France, 2023

Producer Profile

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 are 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

Jacquère is a grape variety native to Savoie with medium sized grapes in tight bunches with thick skin, a juicy pulp. The vineyards in Les Marches, Chapareillan and Myans and cover 1050 ha in size which is 53% of the wine growing region of Savoie. Planted on calcium rich soils on a east to westerly exposure.

Winemaking

Manual harvest, pneumatic pressing, native yeasts and a temperature controlled fermentation at 20° c over a period of three weeks.

Tasting Note

White gold colour with hints of green. Fresh almond, hawthorn and citrus fruit on the nose. A lively attack on the palate but rounds out with lovely mineral notes and orange zest. Excellent balance between fruit and acidity.

Food Matching

Fish, cheese, and savoie specialities like fondue and raclette.



Product code: 3123

Technical Details

Varieties:

Jacquère 100%



ABV: 11.5%

Closure: Synthetic cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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