



Domaine Jean Perrier et Fils, Chignin Bergeron, Roussanne, Savoie, France, 2024

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

Planted on calcium rich soils in small south facing plots in Chignin, Francin and Montmélian, the grapes are manually harvested.

Winemaking

Vinified at 20 °C over a period of three weeks with native yeasts. When alcoholic fermentation ends, malolactic fermentation begins, creating a round wine and long finish on the palate and decent ageing potential.

Tasting Note

Gold in colour with an intense perfume of apricot, violets and almond. A well rounded and complex palate, full of stone fruits such as apricot giving this wine an ample mouthfeel.

Food Matching

Fish and white meat in sauce, foie gras and also Asian food.



Product code: 3501

Technical Details

Varieties:

Roussanne 100%



ABV: 13%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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