



# Domaine Jean Perrier et Fils, Pinot Noir, 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 that are stunning, different and enthralling creating flavours 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 clay limestone soils in a vineyard consisting of small plots mainly on an East / West exposure, North of Lac du Bourget, in Jongieux, Chautagne and Combe de Savoie. Manually harvested.

## WINEMAKING

After a gentle pneumatic pressing, vinification is in stainless steel vats there is a malolactic fermentation, and then ageing in stainless steel tanks for 4 months then bottling.

## TASTING NOTE

Light and fruity, this wine is an intense orange-red colour. A delicate nose exuding aromas of red and black berries and a ripe cherry core. This red is well balanced, with lively acidity and delicate and spicy tannins. Its soft texture precedes a fairly lengthy finish.

## FOOD MATCHING

Red meat, cheese, spicy Asian food.



Product code: 3126

## TECHNICAL DETAILS

### Varieties:

Pinot Noir 100%

**ABV:** 12%

**Closure:** Technical  
cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 12 x 75cl

### Oak Ageing

No oak ageing

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