



# Domaine Adrien Berlioz, Blanc de Savoie, Cuvée des Gueux, Savoie, France, '2023'

Product code: `5828

## VITICULTURE

The Blanc de Savoie Cuvée des Gueux is made from 100% Jacquère grapes, a variety native to the Savoie region known for its high acidity and fresh, crisp character. The vines are cultivated without the use of herbicides, chemical fertilisers, or synthetic products, adhering to organic and biodynamic principles. The steep vineyard slopes require manual labor, including ploughing by horse or by hand, to avoid soil compaction. Yields are kept low to ensure the concentration and quality of the fruit.

## WINEMAKING

After hand-harvesting the grapes into 50-liter crates, the fruit undergoes direct pressing in a shelter to protect it from oxidation. The juice is then transferred to stainless steel tanks by gravity, where it undergoes spontaneous fermentation with indigenous yeasts. The wine is aged on its fine lees for approximately 10 months before bottling. This method preserves the purity and freshness of the Jacquère grape, resulting in a wine that reflects the minerality and character of the Savoie terroir.

## TASTINGNOTE

On the nose, it offers aromas of white flowers, alpine herbs, and citrus zest. The palate is crisp and lively, with flavors of green apple, lemon, and a subtle hint of almond. The wine has a vibrant acidity and a mineral-driven finish, characteristic of the Jacquère grape and the estate's biodynamic farming practices

## FOOD MATCHING

Vegetable terrines or quiche, grilled white fish such as sea bass or trout.



## TECHNICAL DETAILS

### Varieties:

Jacquère 100%

Vegetarian  
Vegan  
Biodynamic  
Organic

### Features

**ABV:** 10.5%

**Colour:** White

### Oak Ageing

No oak ageing

**Style:** Still wine

**Case Size:** 6 x 75cl

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