



# Domaine Adrien Berlioz, Chignin Bergeron, Raipoumpou, Savoie, France, '2024'

Product code: `5841

## VITICULTURE

Crafted from old-vine Bergeron grown on the steep, stony slopes of Chignin in the Savoie, this wine reflects Adrien Berlioz's biodynamic philosophy: careful hand-tending of each vine, no chemicals, and an emphasis on natural biodiversity. The vines sit on limestone scree and glacial moraine, benefitting from a cool alpine climate with sharp diurnal shifts, preserving freshness while allowing full aromatic ripening of this temperamental variety.

## WINEMAKING

Harvested by hand at optimal ripeness. Fermentation takes place with native yeasts in a mix of stainless steel and older demi-muids, allowing both clarity and gentle oxidative development. The wine is aged for several months on fine lees, with occasional bâtonnage to build texture and complexity. Bottled without fining or filtration, and with minimal sulphur.

## TASTINGNOTE

The nose is generous and heady, with aromas of apricot compote, alpine honey, white peach, roasted almonds, and delicate hints of aniseed and mountain herbs. On the palate, it is textured yet taut — a beautiful interplay of ripeness and minerality. The mouthfeel is round and silky, with layers of stone fruit, warm spice, beeswax, and crushed rock, lifted by a firm backbone of acidity. The finish is long, savoury, and laced with bitter citrus zest and subtle salinity — a mountain wine with both soul and tension.

## FOOD MATCHING

A gastronomic white — rich and expressive yet lifted and savoury. Serve it with roast guinea fowl with apricots and rosemary, or butternut squash gnocchi in sage butter.



## TECHNICAL DETAILS

### Varieties:

Roussanne 100%

Vegetarian  
Vegan  
Biodynamic  
Organic

### Features

ABV: 12%

Colour: White

### Oak Ageing

Type: Demi Muid

% wine oaked: 50

% new oak: None

Style: Still wine

Case Size: 6 x 75cl

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