



Domaine Adrien Berlioz, Vin des Allobroges, La Pépie Blanc, Savoie, France, 2024`

Product code: `6469

VITICULTURE

Sourced from high-altitude plots in the Combe de Savoie, this wine reflects Adrien Berlioz's meticulous biodynamic farming philosophy. The vineyards, perched on steep, rocky slopes of glacial moraine and limestone scree, are tended entirely by hand (or horse), with the goal of maximum expression of terroir and vine health. No herbicides or synthetic chemicals are used.

WINEMAKING

Grapes are hand-picked at optimum ripeness and gently pressed. Fermentation takes place with indigenous yeasts in stainless steel tanks to retain freshness and aromatic precision. Ageing on fine lees for several months imparts subtle texture and depth. The wine is bottled without fining or filtration, and with minimal added sulphur.

TASTINGNOTE

La Pépie is a wonderfully vibrant and offbeat white from Savoie, offering a luminous pale gold colour. The nose is full of mountain charm: crushed green apple, lemon verbena, white peach, and a touch of Alpine herb – with hints of flint and icy stream water. The palate is feather-light yet intensely expressive, with racy acidity and mouth-watering salinity.

FOOD MATCHING

Cheese-based dishes, aged comte, roast chicken or white fish!



TECHNICAL DETAILS

Varieties:

Others 100%

Vegetarian

Vegan

Biodynamic

Features

ABV: 10%

Colour: White

Oak Ageing

No oak ageing

Style: Still wine

Case Size: 6 x 75cl

[View online](#) or email orders@alliancewine.com