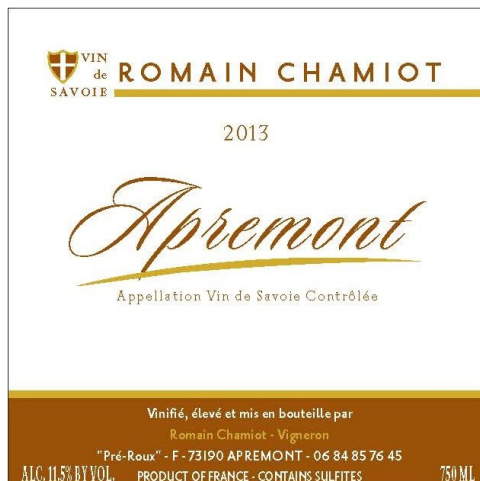


# Romain Chamiot



## Apremont



### At a Glance:

- **Appellation:** AOC Vin de Savoie Apremont
- **Encépagement:** Jacquère (100%)
- **Average Annual Production:** 40,000 bottles
- **Average Alcohol by Volume:** 11.5%
- **Average Residual Sugar:** 4-5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From parcels known as: La Pierre Hachée, Saint Vit, Le Lalambier, Les Moulins, La Fontaine large, Charpenay. All are planted on east-facing slopes.
- **Soil Types and Compositions:** Limestone-clay subsoils beneath limestone scree
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 8,000 vines/ha. Average vine age is 50 years.
- **Average Yields:** 40-45 hl/ha
- **Average Harvest Date and Type:** By hand since 2017, usually in late September

### In The Cellar:

- **Fermentation:** Wine ferments in stainless-steel and enameled concrete tanks, with almost all fermentations spontaneous (80%)
- **Pressing:** Whole-cluster direct pneumatic pressing
- **Time on Lees:** 4-6 months
- **Malolactic Fermentation:** Spontaneous, in stainless-steel and enamel tanks following alcoholic fermentation
- **Élevage:** 4-6 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied at harvest and at bottling, 30 mg/l free sulfur

### In The Glass:

A pleasant and straightforward wine, it is clean and lively on the palate, with a bit of flesh brought about by a few grams of residual sugar. All stages of fermentation and élevage are in cuve (a mix of stainless steel and enamel), and the mountainous terrain, coupled with a dry climate, keep the grapes clean and free of moisture-related problems, allowing for an exceptionally low addition of sulphur.