

Louis Magnin



Chignin Bergeron, Grand Orgue



At a Glance:

- **Appellation:** AOC Vin de Savoie Cru Chignin Bergeron
- **Encépagement:** Roussanne (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From two steeply sloped, south facing parcels of the estate's oldest Roussanne vines surrounding the village of Montmélian. Both parcels total .55 ha
- **Soil Types and Compositions:** Limestone-clay subsoils beneath limestone scree
- **Vine Age, Training, and Density:** Trained in Guyot and Go-belet, planted at 8,500 vines/ha. Average vine age is 50 years.
- **Average Yields:** 15 hl/ha
- **Average Harvest Date and Type:** Manual, early-mid September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks.
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 15-18 months in stainless-steel tank
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, cross filtration
- **Sulfur:** Applied only at bottling; 45-60 mg/l total sulfur.

In The Glass:

The Grand Orgue (or "Organ" as in the musical instrument) is the estate's prestige cuvée in white. Vinified similarly to the Chignin-Bergeron but from the estate's ripest fruit, the Grande Orgue is rounder and fatter, without giving up the discipline that makes these wines so compelling. Frequently reaching 13% alcohol without chaptalization, this elite wine is marked by notes of anise preceding a penetrating finish of bristling minerality.