

# Louis Magnin



## Chignin Bergeron



### At a Glance:

- **Appellation:** AOC Vin de Savoie Cru Chignin Bergeron
- **Encépagement:** Roussanne (100%)
- **Average Annual Production:** 8,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 2.75 ha of vines on steeply sloped, south-facing parcels surrounding the village of Montmélian
- **Soil Types and Compositions:** Limestone-clay subsoils beneath limestone scree
- **Vine Age, Training, and Density:** Average vine age 30 years, trained in Guyot and Gobelet and planted at 8,500 vines/ha
- **Average Yields:** 30 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 Chignin-Bergeron from Magnin is lively, slightly saline, very fine and persistent on the palate. It benefits from several years of aging which allows time for the wine to become less austere and more generous.