

Romain Chamiot



Mondeuse



At a Glance:

- **Appellation:** AOC Vin de Savoie
- **Encépagement:** Mondeuse (100%)
- **Average Annual Production:** 800 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .2 ha of vines planted at the beginning of the First World War near the village of Arbin
- **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. Vines are over 100 years old.
- **Average Yields:** 30 hl/ha
- **Average Harvest Date and Type:** By hand, usually in late September

In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel and/or enameled concrete tanks
- **Pressing:** Pneumatic pressing
- **Time on Lees:** c. 12 months
- **Malolactic Fermentation:** Spontaneous, in stainless-steel and enamel tanks following alcoholic fermentation
- **Élevage:** c. 12 months in neutral barriques
- **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:

After a natural fermentation in stainless steel, the wine spends a year in older barriques before bottling. It is a particularly vibrant, complex Mondeuse, the old vines lending it a deeply sappy and concentrated fruit character. Only 40 or so cases make their way into the US each vintage.