

Romain Chamiot



Our recent foray into the Savoie has brought us wines so compelling that we decided to return to the region in search of new appellations to add to the portfolio. A chance encounter with a bottle of Romain Chamiot's Apremont at the table of François Bitouzet in Meursault led to this estate, as François and Romain were classmates in Beaune several years ago.

The Chamiot family has owned vineyards in the picturesque Apremont appellation of the Savoie for several generations, and the young Romain has recently taken the reigns from his grandparents to continue the lineage. Seven hectares scattered among 30 parcels, nearly all planted to the local white cepage Jacquère, make up the vast majority of the domaine. Hand harvesting and movement toward organic viticulture has brought this domaine to a new level in recent years. This is some of the most compelling Jacquère that we have encountered in all of Savoy.

Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** Synthetic treatments only when necessary, no herbicide
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Limestone-clay subsoils beneath limestone scree
- **Vines:** Trained in Guyot and planted at 8,500 vines/ha. Average vine age is 50 years.
- **Yields:** Controlled through severe winter pruning and debudding
- **Harvest:** Entirely manual since 2017, usually in mid-late September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** White wine ferments in stainless-steel and enameled concrete tanks, with most fermentations spontaneous (80%). Red wine ferments spontaneously in tanks with 100% whole cluster.
- **Extraction:** Pumpovers for reds, no bâtonnage for whites
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Whole-cluster, direct pressing for white wines, pneumatic pressing for red wines
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation

Aging:

- **Élevage:** White wines spend 6-12 months in stainless-steel and enameled concrete tanks; red wines spend c. 12 months in neutral barriques.
- **Lees:** Wines spend 4-6 months on their fine lees.
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied at harvest and at bottling, 30 mg/l free sulfur