

# 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

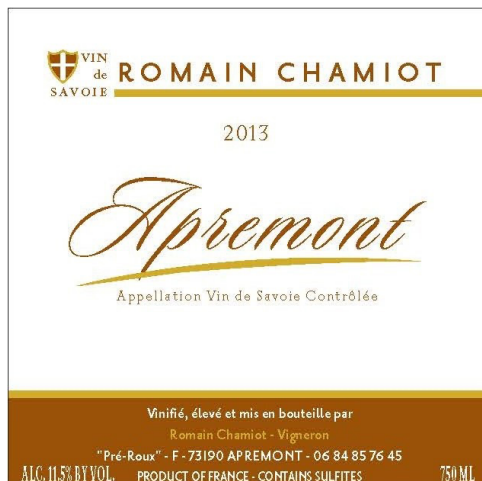
## Aging:

- **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

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## 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.

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## 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.