

# Louis Magnin



## Roussette de Savoie



### At a Glance:

- **Appellation:** AOC Roussette de Savoie
- **Encépagement:** Altesse (100%)
- **Average Annual Production:** 2,400 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From two steeply sloped, south-facing parcels in Arbin. The primary parcel is known as Les Rochettes, and both plots total .7 ha.
- **Soil Types and Compositions:** Limestone-clay subsoils beneath limestone scree
- **Vine Age, Training, and Density:** Trained in Guyot and Cordon de Royat, planted at 8,500 vines/ha in 1972 and 2005. (Plot planted in 2005 leased to other grower in 2017)
- **Average Yields:** 25-40 hl/ha
- **Average Harvest Date and Type:** Manual, early-mid September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks (2/3) and neutral 500-l barrels (1/3).
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank (2/3) and barrel (1/3) following alcoholic fermentation
- **Élevage:** 11 months in stainless-steel tanks (2/3) and neutral 500-l barrels (1/3)
- **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 domaine's Roussette, from the autochthonous Altesse variety, presents a variety of flavors in each vintage. Contant, though, are the signature aromas of honey, beeswax, and alpine flowers on the nose and the wine's palate. These are often accompanied by moss, truffle, and apple. The wine's density, which in richer vintages can be reinforced by a few grams of residual sugar, is always balanced by a cutting acidity and prominent minerality.