

# MAISON PHILIPPE VIALLET SAVOIE BLANC



Blend of Alpine grapes Jacquere, Chasselas, and Altesse with a little Chardonnay. Bright straw color with green and gray hints. Discreet and smoky nose with aromas of green apples and notes of flowers and honey. Flavors of pears, apples, and lemon peel. Light and crisp with good minerality and a slight saltiness on the finish. Serve chilled. Beautiful on its own as an aperitif. Pairs with all manner of seafood or try with cheese fondue.

The vineyards are located in the valley of Savoie. The vines grow on narrow trellised plots. After harvest, the grapes are destemmed and pressed directly. Cold settling for 24 hours. Fermentation is done in stainless steel tanks at controlled temperatures.

In the foothills of the French Alps, bordering Switzerland, lies the region of Savoie. The Viallet family have been winemaking there since 1966, when Marcel and Yvonne Viallet purchased a very small estate in Apremont, Domaine Clos Réserve, a mere 6 miles from Chambéry. In 1982, they passed the reins to their eldest son, Pierre Viallet. In 1984, Pierre was joined by his brother Philippe, who had just completed his oenology studies in Beaune. Philippe soon realized the strong commercial potential of the wines of Savoie and in 1985 he started the negociant firm of Maison Philippe Viallet. Today Philippe Viallet offers a range of terroir-driven wines from the Savoie and the Jura.

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## *Tasting Note:*

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## *Shelf Talker:*

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