

DOMAINE DELALEX SAVOIE MARIN CLOS DE PONT



100% Chasselas, the indigenous grape of Marin. On the nose minerality dominates, with notes of citrus and exotic fruits. In the mouth it is ample and structured. A very mineral finish brings a beautiful depth to the fruitiness of the Chasselas. Very pleasant as an aperitif, it comes into its own with more delicate dishes such as a fillet of perch or whitefish, or with seafood and shellfish.

The gem of the estate, Clos de Point a very special steep and stony site, on the banks of the glacier-fed Dranse river which empties into nearby Lac Léman (Lake Geneva), on France's border with Switzerland. A locally reputed spot that has historically been planted to vines, once abandoned, the family reclaimed it from the surrounding forest and replanted it in 1982. The terroir is gravelly, glacial moraine. The grapes are harvested by hand and destemmed. Fermented to complete dryness with native yeasts in temperature controlled stainless steel. Aged 10 months on the lees. It does not go through malolactic fermentation. After bottling, it is held for a minimum of one year at the winery before going to market.

The Delalex brothers, Samuel and Benoît, fly the flag for Marin, a cru of the Savoie region located on the banks of Lake Geneva. In an outlying area of a region that is not hugely famous, they take great pride in producing a style of wine from the local chasselas grape that is distinctive and nearly extinct. The Delalex family has been making wine in Marin for generations, until recently as part of a traditional rural agricultural system. Samuel and Benoît's father, after the war, decided to focus solely on wine, and sold their last cows in 1976. Now their holdings consist of 20 acres of vines around the village of Marin, where the brothers are constantly improving their farming techniques. They now have 5 acres under organic management. Their wines have a transparent, distinctive identity that focuses on the site. They are delicious food wines. The wines never go through malolactic fermentation or contain residual sugar, something very common with chasselas. The flavor profile is very original, and inspires a contradictory statement: the wines are feather-light yet dense at the same time. They are also unfailingly fresh and alpine; you can't help but think of mountain rivers and meadows. There are parallels here to certain wines from Muscadet, or perhaps even to certain higher expressions of txakoli, but in the end, these wines are just expressions of Marin: the place and the history.

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Tasting Note:

DOMAINE DELALEX
SAVOIE MARIN CLOS DE PONT
100% Chasselas. Mineral aromas, with citrus & exotic fruits; in the mouth it is ample & structured; a very mineral finish brings a beautiful depth to the fruitiness of the Chasselas.

Shelf Talker:

DOMAINE DELALEX SAVOIE MARIN CLOS DE PONT



100% Chasselas, the indigenous grape of Marin. From a very special steep & stony site, on the banks of the glacier-fed Dranse river which empties into Lake Geneva, on France's border with Switzerland. Mineral aromas, with notes of citrus & exotic fruit. Ample & structured. A mineral finish brings a beautiful depth to the fruitiness of the Chasselas. Very pleasant as an aperitif. Pair with delicate dishes such as a fillet of perch or whitefish, or with seafood & shellfish.

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