

DOMAINE LUPIN ROUSSETTE DE SAVOIE 'FRANGY'



100% Altesse, 20-30-year-old vines. A mouthful of fresh Alpine air. Hints of peach, pear, blossom, honey, spice and pine. A creamy, mellow mouthfeel and a salty, stony, mineral finish. Perfect as an aperitif or with raclette and alpine foods. Organic.

From the Les Aricoques vineyard in the village of Frangy, in the department of Haute-Savoie, France. Frangy is a picturesque town dominated by tall alpine peaks. The vineyard is at 350-500m altitude. The soil is calcareous clay. The vines are 20-30 years old. The winemaking process is hands-off with minimal intervention. After a manual harvest, whole clusters are fermented with native yeast in stainless steel, and sulfur levels are kept to a minimum. Malolactic fermentation is spontaneous and partial, around 30%. The acidities are never corrected (a common practice in the region), and the wines ferment to dryness. The latter point is important, as Altesse has very high acidity, and most producers leave a certain amount of residual sugar to cover that up, to the detriment of the wine's structure and ability to age.

Bruno Lupin is widely respected in the Savoie wine world as an authority both on vineyard management and winemaking. His tiny domain in Savoie has risen to become a reference point for exceptional white wine in France's alpine Savoie region. Bruno's family has deep roots in Frangy. Bruno's grandfather started the family's commercial wine business, selling his bottles in Switzerland. After his studies in Beaune, Bruno decided not to go back to his hometown. Instead, he took a job as chief of vinification at the Cave de Genève, a very large cooperative in Switzerland. Eventually, Bruno tired of making wines for volume rather than quality and decided to come back to his family estate. He brought back with him all the skills he learned, and he carried over the level of winemaking to his craft at a much smaller scale.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

DOMAINE LUPIN ROUSSETTE DE SAVOIE 'FRANGY'

100% Altesse, 20-30-year-old vines. A mouthful of fresh Alpine air; hints of peach, pear, blossom, honey, spice & pine; a creamy, mellow mouthfeel & a salty, stony, mineral finish. Organic.

Shelf Talker:

DOMAINE LUPIN ROUSSETTE DE SAVOIE 'FRANGY'



100% Altesse, 20-30-year-old vines from the Les Aricoques vineyard in the village of Frangy, a picturesque town dominated by tall alpine peaks in Savoie, France. A mouthful of fresh Alpine air. Hints of peach, pear, blossom, honey, spice & pine. A creamy, mellow mouthfeel & a salty, stony, mineral finish. Perfect as an aperitif or with raclette & alpine foods. Organic.

AN EASTERLY WINE SELECTION