



Domaine Eugène CARREL et Fils

Vins fins de Savoie

◆ Roussette de Savoie ◆



Colour:	White
Varietal:	Altesse
Alcohol content % :	12,5
Soil:	Clay - limestone
Harvest:	Hand -picked

Method:

Direct pneumatic pressing.

Clarification.

Low temperature alcoholic fermentation (16°) in steel vats and partial malolactic fermentation.

Matured on fine lees until bottling.

Tasting :

Picked at optimal maturity, the Altesse grape gives a pale gold wine, with aromas of white flowers and peach.

Complex and generous, long lasting and spicy with a final note of ripe fruit.

Can be enjoyed as an aperitif, or with fresh-water fish, white meat or even pastries.

Ageing : 5 to 8 years.