DOMAINE RICHEL
Apremont "La Combelle"

Winemaker
Christophe et Matthieu Richel

Wine Region
Savoie

Story
Since the 1950s, Joseph Richel has been selling wines near Chambery, just a few miles South of Apremont. Now, the 7-hectare vineyard is managed by the 4th generation, Christophe and his son Matthieu. Positioned in the plains by the villages of Saint Badolph and Apremont, this vineyard enjoys a unique location in France's sole Alpine wine region. The Richel family's commitment to sustainable practices guarantees the production of top-quality grapes.

Vineyard
Spanning 5 hectares (12 acres) with 70-75-year-old Southeast-facing vines at an altitude of 380 meters (1245 feet) on Clay-Limestone soils, the vineyard employs Single Guyot training and avoids herbicides and chemical fertilizers. Cover crops are utilized, with sheep helping in winter, leading to intentionally lower yields compared to the appellation.

Vinification
The grapes are meticulously hand-picked as whole bunches and processed using a pneumatic press. Indigenous yeast is utilized for the fermentation process, which occurs in temperature-controlled stainless-steel tanks for a period of 21 to 30 days at 50-60°F. There is no Malolactic fermentation involved. The aging process lasts 6-12 months, taking place in stainless-steel tanks on fine lees.

Tasting Notes
Pale yellow color in the glass. The nose is fresh and floral with notes of citrus fruit and white flowers. The palate is very mineral with aromas of citrus, pear, and white peaches, with a long finish.

Food Pairing
This wine is ideal as an aperitif, or with light appetizers and mountain dishes such as fondue, raclette, tartiflette or crozets gratin.

QUICK FACTS

Variety
100% Jacquère.

Aging
Stainless Steel Tank.