



LE VIGNERON SAVOYARD CRÉMANT DE SAVOIE

SKU: SPCVSCS

Le Vigneron Savoyard is small co-operative of vinegrowers in the mountainous cool climate Savoie region of Southeast France, which runs from Geneva into the French Alps. Founded in 1952 as the Chautagne Cooperative, in 2016, they merged with the Apremont Cooperative, allowing them to offer a wider range of wines from across the region, some of which are still vinified as single estate or domaine wines. These are fresh, distinct and extremely food friendly wines, with moderate alcohols and clean, precise winemaking across the range

Their Cremant is a delicious traditional method sparkling wine which is a blend of 80% Jacquère, 10% Pinot Noir & 10% Gamay. From vines with an average age of 25 years, grown on the slopes at the foot of Mont Clergeon with a full western exposure. The soil is composed of mollasic sandstone and calcareous moraine.

. Minimum 24 months on lees, 6g/l dosage; a lovely refreshing sparkler with delicate white fruits, hints of nougat, minerals and pastry alongside fresh citrus

