

DOMAINE RICHEL

VIN DE SAVOIE «MONDEUSE»

WINEMAKER

Bernard et Christophe Richel

WINE REGION

Savoie



STORY The Richel estate is located a few miles south of Apremont, near the town of Chambéry. In 1950, Joseph Richel started selling his wines in barrels locally. In the early 1970s the Savoie region became an official AOC and Joseph's son, Bernard took over the reins of the estate. He started bottling and selling his wines directly from the cellar to locals and tourists passing through. In 1987, Christophe, who graduated from the school of oenology of Beaune, doubled the size of the estate from 11 to 22 acres, and, converted it into sustainable farming. Christophe is also the mayor of the town of Saint- Baldoph. Today, Christophe is supported by his son Matthieu.

VINEYARD The vineyards are planted onto clay with a dominance of limestone soils due to the 1248 collapse of the Mont- Granier, part of the massif de La Chartreuse mountains. The terroir is of clay limestone.

VINIFICATION 75% destemmed harvest. Pellicular maceration for 3 weeks followed by malolactic fermentation. Aged in oak barrels for 15 months. Estate-bottled with filtration and no fining (vegan).

TASTING NOTES Garnet color, with a nose very typical with scents of red berries, violet, and spicy notes. The palate is generous and smooth tannins. Lovely persistence. Flavors of blackcurrant, blackberry, and redcurrant with hints of liquorice. Lay down the wine for a few years for even more power.

FOOD PAIRING Great with cheese, cold pork meats, grilled steak, and game dishes in sauce.

QUICK FACTS

VARIETY

100% Mondeuse

FARMING

Sustainable Practices
Vegan

