



# DOMAINE FABIEN TROSSET

## CRÉMANT DE SAVOIE

Jura - Savoie - Bugey



In 2011, following the death of his father, Fabien had to take over, at age 23, the 8 ha family estate, entirely sold to the cooperative at this time. With the help of his wife Chloé, a Beaujolais native who he met in Oenological school, they grew the estate to 18 ha and converted it to organic certification.

Based on the spectacular South (Arbin) & South-West (Chignin) oriented hillside of "La Savoyarde", facing the Chartreuse & Mont-Blanc, the Terroir there culminate at 3,800 ft and offer steep slopes of Oxfordian marl, same than in Burgundy, covered by limestone marl rockslides.

Savoie joined the family of Crémant in 2015 becoming the 8<sup>th</sup> French region to add their name to this sparkling category. Méthode Traditionnelle, hand harvesting in perforated crates, strict selection of the must and 12 months minimum ageing "sur lattes" are the mandatory steps to produce Crémant. Specific to Savoie, the regulation requires that the wine is made with a minimum of 60% of the Savoie own grapes, Altesse and Jacquère, with 40% at least of Jacquère and 20% maximum of red grapes.

### SOIL TYPE \_\_\_\_\_

Jacquère from Apremont planted on the clay and limestone rockslides of the Mont Granier.

Mondeuse from Arbin on South-east exposed steep slopes of red clay and limestone rockslides.

### VARIETAL \_\_\_\_\_

80% Jacquère, 20% Mondeuse Noire

### CULTURE \_\_\_\_\_

#### **In conversion to organic certification with Ecocert.**

Traditional working of the soil. No pesticides. No herbicides. No phytosanitary products. Manual harvesting.

### VINIFICATION \_\_\_\_\_

Accurate selection of the grapes in the vines and in the cellar. Conveyance of the grapes by gravity and using elevator belt. Slow pressing in pneumatic press. Alcoholic fermentation in thermoregulated stainless steel vat with native yeasts and no SO<sub>2</sub>. 12 months ageing "Sur lattes". Extra-brut dosage at 4g/l

### TASTING NOTES \_\_\_\_\_

Lovely tiny, fine bubbles. The mousse is lively and displays pear juiciness and floral notes. Mondeuse is bringing a touch of tart red fruit. The bone-dry finish is pure and saline.

#### **Other wines from the same estate:**

- "Le Roc" Apremont
- "La Dévire" Roussette de Savoie
- "Les Cerisiers" Chignin-Bergeron
- "Terre d'Origine" & "1952" Arbin Mondeuse

