

Winemaker: Erwan Buchwalter and Anne-Cécile Pflieger

Region: Savoie **Location:** Lucey



Le Lac

DOMAINE DE LUCEY

Appellation: Vin de France

Farming: Organic

Varietals: 100% Altesse

Age of the vines: 30 years old

Vineyard/Terroir:

A blend of parcels of deep, stony limestone soils and stony soils.

Vinification:

The grapes are harvested by hand and the fermentation occurs naturally with indigenous yeasts. The grapes are 100% destemmed. 75% gets direct pressing and the rest undergoes 8 days of maceration. The wine is aged on lees for 10 months (75% stainless steel, 25% in barrels). Unfined and unfiltered.



About the winemaker: In January 2022, Erwan acquired the parcels and winery of the former barony housed in the Château de Lucey, heralding a new beginning for the Domaine de Lucey. The vineyard has been certified organic since 2013. Erwan adopted biodynamic principles immediately upon arrival, abandoning conventional treatments in favor of infusions and fermented extracts of nettle, willow, chamomile, propolis, valerian, and more. Vinification still takes place in the ancient fortress without any additives. The goal is to produce longer-aging wines that can reveal their full potential over several years.