

Les Monettes

DOMAINE DE LUCEY

Appellation:

Roussette de Savoie

Farming: Organic

Varietals: 100% Altesse

Age of the vines: 20 years old

Vineyard/Terroir:

Wine from a single parcel (Les Monettes). Deep and moderately stonylimestone soil at 400m altitude.

Vinification:

The grapes are hand harvested. The fermentation occurs naturally with indigenous yeasts. The wine is aged for 9 months on lees in stainless steel tanks. 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.

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