

Winemaker: Erwan Buchwalter and Anne-Cécile Pflieger

Region: Savoie **Location:** Lucey



Les Chemins

DOMAINE DE LUCEY

Appellation:

Roussette de Savoie

Farming: Organic

Varietals: 100% Altesse

Age of the vines: 30 years old

Vinification:

The grapes are harvested by hand. Fermentation occurs naturally with indigenous yeasts. The wine is aged for 6 months in a concrete egg. Unfined and unfiltered.

Vineyard/Terroir:

Two south-facing parcels (Patavine and Pimpenan), both on shallow clay topsoil at around 350 m altitude.



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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Les Monettes

DOMAINE DE LUCEY

Vintage: 2022

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.

Total SO2 : < 38mg/l

Alcohol Content : 12.26%

Residual Sugars : 0.4 g/L



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Les petits grains

DOMAINE DE LUCEY

Vintage: 2022

Appellation:
Roussette de Savoie

Farming: Organic

Varietals: 100% Altesse

Age of the vines: 30 years old

Vineyard/Terroir:

Wine from the estate's steepest slopes on various parcels. Thin soils on hard limestone or very stony soils. The slopes are mainly west-facing.

Vinification:

The grapes are hand-picked in crates. The wine aged on lees for 10 months in stainless steel tanks. Unfined and unfiltered.

Total SO2 : < 45mg/l

Alcohol Content : 13%

Residual Sugars : 0.25 g/L



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Le Lac

DOMAINE DE LUCEY

Vintage: 2022

Appellation:
Roussette de Savoie

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.

Total SO2 : < 34mg/l

Alcohol Content : 12%

Residual Sugars : 0.3 g/L



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Le Sarrasin

DOMAINE DE LUCEY

Vintage: 2022

Appellation:

Roussette de Savoie

Farming: Organic

Varietals: 100% Mondeuse

Age of the vines: 30 years old

Vineyard/Terroir:

A combination of parcels of thin soil on limestone and very stony scree slopes on 300 meters altitude.

Vinification:

The grapes are hand-picked in crates and the fermentation occurs naturally with indigenous yeasts. Maceration in stainless steel tanks, 100% destemmed grapes (50% for 8 days and 50% for 3 weeks). The wine aged 15% in barrels and 85% in stainless steel. Unfined and unfiltered.

Total SO2 : < 26mg/l

Alcohol Content : 11.25%

Residual Sugars : 0.3 g/L



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Pétillant Naturel

DOMAINE DE LUCEY

Average Yield: 40hl/ha

Vintage: 2022

Appellation: Vin de France

Farming: Organic

Varietals:

80% Altesse and 20% Pinot Noir

Age of the vines: 25 years old

Vineyard/Terroir:

The grapes come from a plot of Altesse with a clay soil and a plot of Pinot Noir with a clay-limestone soil.

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Vinification:

The grapes are harvested by hand. Fermentation with indigenous yeast and bottling at the Domaine the 19th of September 2022.

Total SO2 : < 15mg/l

Alcohol Content : 11.5%

Residual Sugars : 3.8 g/L



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Face B

DOMAINE DE LUCEY

Vintage: 2022

Appellation: Vin de France

Farming: Organic

Varietals: 100% Altesse

Age of the vines: 30 years old

Vineyard/Terroir:

The grapes come from two plots (Les Monettes and Pimpenan), it is a clay soil between 320 and 400 meters of altitude.

Vinification:

The grapes are harvested by hand. Then the wine is aged for 18 months, 50% in barrique and demi muid and 50% in inox tanks. Unfined and unfiltered.

Total SO2 : < 50mg/l



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