

Winemaker: Erwan Buchwalter and Anne-Cécile Pflieger

Region: Savoie **Location:** Lucey



Le Sarrasin

DOMAINE DE LUCEY

Appellation:

Vin 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.



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.