

Winemaker: Erwan Buchwalter and Anne-Cécile Pflieger

Region: Savoie **Location:** Lucey



Pétillant Naturel

DOMAINE DE LUCEY

Average Yield: 40hl/ha

Appellation: Vin de France

Farming: Organic

Varietals:
80% Altesse and 20% Pinot Noir

Age of the vines: 25 years old

Vinification:

The grapes are harvested by hand.
Fermentation with indigenous yeast

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.



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.