

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.