



mary taylor wine

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Chignin



At the eastern edge of the Rhône Alps in the Savoie you find Chignin (directly facing the hill of Chartreuse). Chignin AOP runs up the southwest facing slopes of the Bauges Mountains, including the larger Chignin-Bergeron. One of 16 subregions of Vin de Savoie, Chignin AOC permits the use of Jacquère and up to 20% of a small selection of white varietals, including Chardonnay and Aligoté. Our 100% Jacquère showcases the vibrancy and minerality of this alpine grape variety, benefiting from lots of sun, cool climate, and high-drainage sloping vineyards.

Benjamin Ravier works the vines according to HVE 3 standards of sustainability, committing to practices that allow for unadulterated expressions of Chignin. The vineyard is maintained to protect the integrity of the crop with rigorous attention and minimum phytosanitary products, as well as bare minimum additions of sulphur. The grapes are hand harvested, pressed very gently, and fermented without maceration in stainless steel. In addition, indigenous yeasts are selected from the vineyards and the wine does not experience secondary malolactic fermentation. Three months of lees contact lend a pleasant textural quality of the wine, as well as a roundness that balances its liveliness and minerality.

Typically a high yield grape, some vintages may suffer from frost in the early months, yet plentiful summer sun promotes maturity and quality of yield. This wine opens with soft notes of white flowers and peach, with a slightly weighty mid pallet, and a finish that bursts with lime and acidity. At once elegant, approachable, and refreshing

Size: 750ml
Appellation: Chignin
Soil Type: Limestone and Glacial Marls
Varieties: 100% Jacquere
Age of Vines: 40 years
Farming: Sustainable
Alcohol: 11.5%
Aging Details: 10 year old barrel
Sulphur Total: 80mg/L

