



mary taylor wine

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Apremont

Apremont is a small Alpine village in the Savoie that sits at the foot of Mont Granier. These extremely high-altitude vineyards are east facing and chalk-full of limestone. The ripeness levels give this wine about double the residual sugars than neighboring Abymes (at 4,1 grams per liter).

Here we have a 7 hectare holding, in which the plot dedicated to Mary Taylor is 1 hectare. Benjamin Ravier works the vines according to HVE 3 standards of sustainability, committing to practices that allow for unadulterated expressions of the Apremont terroir. 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: Apremont

Soil Type: Limestone and Glacial Marls

Varieties: 100% Jacquère

Age of Vines: 50 years

Farming: Sustainable

Alcohol: 11.5%

Aging Details: Stainless Steel

Sulphur Total: 70 ppm

