

MAISON PHILIPPE VIALLET

Les Flocons Vin de Savoie White

Story

The Viallet family have been working the vineyards of Savoie since 1966, when Marcel and Yvonne purchased their first estate, Domaine Clos Réserve, in Apremont, a mere 10km from Chambéry. Their second son Philippe joins the business in 1984, after having studied wine-making in Beaune. He soon realizes the strong commercial potential of the wines of Savoie, and in 1985, he creates « Maison Philippe Viallet », which specializes in its trade.



Grape varieties

Blend of Chasselas, Chardonnay, Altesse with a majority of Jacquere.

Terroir

The vineyards are located on the coomb of Savoie and this variety grows on narrow and trellised plots.

Winemaking

After harvest, the grapes are destemmed and pressed directly. Cold settling for 24 hours. Then, the fermentation is achieved between 16-20°C in stainless steel tanks.

Tasting notes

Bright light straw colour with green and grey hints.

Discreet and smoky nose with aromas of stewed fruits and notes of honey.

The mouthfeel is light and straight, with a good minerality and a slight saltiness on the finish.

Food pairing suggestions

Serve with fish, shellfish and with traditional local dishes (cheese fondue, tartiflette)

Serve chilled 8/10°C.

Best consumed within 2 years.

Accolades

90pts Wine Spectator – 2015 vintage

90pts « Best Buy » Wine Enthusiast – 2016 vintage

