

# PHILIPPE VIALLET

## Apremont Vieilles Vignes AOP Vin de Savoie Blanc

### 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 joined the business in 1984, after having studied wine-making in Beaune. He soon realized the strong commercial potential of the wines of Savoie, and in 1985, he created « Maison Philippe Viallet », which specializes in its trade.

### Grape varieties

100% Jaquère

Average age of the vines: 100 years

### Terroir

Clay and limestone soil

### Winemaking

Fermentation in temperature controlled stainless steel tanks

### Tasting notes

Bright straw colour.

Intense and complex nose with aromas of citrus fruit, stone fruits and a hint of flint.

The mouthfeel is fresh and ample, with a good length. A balanced and harmonious finish.

### Food pairing suggestions

Drink on its own as an apéritif, or with fish, shellfish and with local cheeses (Abondance, Beaufort, Tomme... )

Serve chilled 8/10°C.

Will keep 5 years.



**PHILIPPE VIALLET**

Ancien élève diplômé de l'École Œnologique de Beaune  
PROPRIÉTAIRE VIGNERON - NÉGOCIANT ÉLEVEUR

