

## AOP - Roussette de Savoie "La Dévire" (name of the plot)

**Grape variety**: 100% Altesse **Age of vineyards**: 30 years

Yield: 55 hl/ha

Soil: clay-limestone

Grape harvesting: manual harvesting, sorting in the

plot and in the cellar

Vinification: Traditional stainless steel tank

winemaking at 16°

Breeding: on lie for 8 months

Alcoholic grade: 12% vol

**Tasting**: bright yellow eye with green reflections, nose with notes of white flowers and honey. Wide mouth,

round and mineral

**Service temperature**: 14°C

Recommended dishes: aperitif, shellfish, frogs and

snails, cheese dishes **Aging**: 2 to 5 years



