



CLOS CACHET
the finest French wines

DOMAINE DUPRAZ

Apremont 'Le Moulin'

2022

01

Provenance:

Reposoir à Apremont, Savoie

02

Grape Variety:

100% Jacquère

03

Pairing:

Charcuterie, roast poultry, rich oysters, crayfish, scallops and white fish

04

Serving:

Temperature: 12°C



Vineyard Cultivation:

Domaine Dupraz sits in the lieu-dit of Reposoir à Apremont, benefitting from an atypical terroir. First established in 1880, the current custodian, Marc Dupraz, along with his sons, Jérémy and Maxime, have been working to reinstate elements of their family history. By reclaiming their family's former cellars and vineyards in 2014, which had been part of the local co-op from 1957 to 2003, today, Domaine Dupraz hosts 18.5 ha of vineyards on the same slopes where the domaine began. These grapes are from vines of 30 years old.



Vinification:

Grapes are hand-harvested in mid-October and sorted in the cellar. Spontaneous fermentation with indigenous yeasts takes place in 30 year old concrete tanks and last for three weeks under temperature control. The wine is kept on the lees for five months with battonage every two weeks. Aged for six months in concrete tanks and filtered.



Tasting Notes:

Parcel of the entry-level domain, lots of finesse, pear, spices, soft, spicy quince, voluminous, persistence.



Soil Type:

Blue and red clay



Method:

Organic (certified)

Clos Cachet

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Trade Portal

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