



CLOS CACHET
the finest French wines

DOMAINE DUPRAZ

Apremont 'Les Terres Blanches'

2021

01

Provenance:

Reposoir à Apremont, Savoie

02

Grape Variety:

100% Jacquère

03

Pairing:

Oysters, fish,, roast poultry,
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. This cuvee is a nod to Michel Dupraz, the grandfather who planted this plot of vines.



Vinification:

Spontaneous fermentation with indigenous yeasts in concrete tank. The wine is kept on the lees for eight months and aged for an additional 12 months in concrete tanks and filtered.



Tasting Notes:

Fresh pear flavours, spicy quince, big structure and volume for a vibrant, refreshing finale. You get lovely freshness of fruit and a clean, bitter end, but without the wine ever being too hot, too opulent or too overweight. It has lots of sappy, aromatic green fruit and a floral touch on the nose, the palate echoing those notes with ample lift from the ringing, bell-clear acidity.



Soil Type:

80% white clay, 20% blue clay + Granite, original Apremont soil



Method:

Organic (certified)

Clos Cachet

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Trade Portal

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