



CLOS CACHET
the finest French wines

DOMAINE DUPRAZ

Apremont 'Montracul'

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: 10°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 are more than a century old Jacquère vines that have been handed down in the family since its creation in 1907.



Vinification:

Manual harvest and slow press. Gentle vinification for a minimum of 18 months. Malolactic fermentation is often carried out. Aged on the lees for 18 months before bottling.



Tasting Notes:

Shy nose, opening on beautiful subtle pear notes, spicy, finessed, lively. Palate is pure and vibrant, medium bodied, vivacious with cold mineral.



Soil Type:

Clay



Method:

Organic (certified)

Clos Cachet

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Trade Portal

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