

# DOMAINE DUPRAZ Savoie Rouge 'Mondeuse' 2022

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Reposoir à Apremont, Savoie

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**Provenance:** 

**Grape Variety:** 100% Mondeuse

Pairing:

Serving:

Red meat and game

Temperature: 15°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.



### Vinification:

Aged for a minimum of 18 months for more complexity and softened tannins. Few barrels until 2019. Indigenous yeasts and no added sugar on this pleasure red.





#### **Tasting Notes:**

Violet flowers, herbal character, vibrant, juicy and attractive. Little spice, blueberry, attractive and finessed. The palate is delicate, light bodied, caressing tannins, pure and giving. Very appetising. Needs 20 minutes decant.



#### **Soil Type:**

Rocks partly limestone with clay residues



# Method:

Organic (certified)

