



**CLOS CACHET**  
the finest French wines

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# DOMAINE DUPRAZ

## Vin de Savoie 'En Route Pour l'Apéro'

### 2022

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01

**Provenance:**

Reposoir à Apremont, Savoie

02

**Grape Variety:**

100% Jacquère

03

**Pairing:**

Roast poultry, rich oysters, crayfish, scallops and white fish

04

**Serving:**

Temperature: 10°C

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**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 the combination of 3 parcels from Reposoir, Marche and Abimes.



**Vinification:**

Unfiltered, unfinned, unleavened. Vinified and aged in stainless steel tanks.



**Tasting Notes:**

Juicy fresh pear, alpine acid tingling and succulent with a playful finale. Very gorgeous drinking.



**Soil Type:**

Limestone.



**Method:**

Organic (certified)

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**Clos Cachet**

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**Trade Portal**

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