



White Wine
Jacquère
Sustainable, Vegan-Friendly
Dry
Medium Bodied
750ml



Denis et Didier Berthollier Cru Chignin Vieilles Vignes 2020

Savoie, France

\$26.95 per bottle (\$323.40 per case)

12 bottles per case

QUANTITY

| | | |
|---|---|---|
| - | 1 | + |
|---|---|---|

Only 8 items in stock!

ADD TO CART

Mineral & Citrus

The Bertholliers come from a long wine-making tradition; growers, owners and winemakers for several generations dating back to 1850. Today, brothers Denis and Didier own several parcels on the southernmost and steepest parts of the Savoie hills whose abrupt slopes, too difficult to work on, had been abandoned by their forefathers at the beginning of the 20th century. But this is the terrain where the grapes thrive.

Made from 50 year-old vines of Jacquère. Nose of white flowers and citrus fruit, white peach and lemon. Beautifully fresh, mouth-watering citrus and mineral palate with a certain salinity.

The perfect pairing for cured meats and rich fish dishes.

 Share

 Tweet

 Pin it

About the Winery

Denis et Didier Berthollier

The Bertholliers are of strong wine-making tradition; growers, owners and winemakers for several generations. Brothers Denis and Didier cultivate 10 hectares of vines on the southern slopes of the Savoyard in Chignin, located ten kilometers from Chambéry. Their great-grandfather, Louis Tissot, founded the farm in 1850.

Their grandfather Marius maintained a mix of farming and livestock, in addition to vines. His daughter Monique then took over and married Denis and Didier's father, Alexis Berthollier, himself the son of winemaker. They abandoned polyculture to devote their activity fully to the vines. Alexis father, Victor Berthollier, who was winemaker at Aprement, was probably the first winemaker to bottle Savoyard wine for the mass-market in 1970! Denis and Didier harvest, vinify and do the bottling themselves at the domain. They have eliminated the use of insecticides and fungicides in all their vines and ceased the use of weed-killer since 2008, enabling grass to grow in the rocky slope vineyards. They use only naturally occurring, indigenous yeasts and very minimal SO₂. Their wines have a pureness and finesse among the best of the Savoy region.

Nicholas Pearce Wines

1347 Danforth Ave
Toronto, ON M4J 1N1
 (416) 469-1653
 info@npwines.com

© 2021 Nicholas Pearce Wines Inc
Must be 19 years of age or older to purchase