Wijnfiche

Domaine de l'Idylle - Le Coteau d'Albert | Arbin Mondeuse France (SAVOIE) — 2024

Domain

Dom. de l'Idylle

This is a family domain, 22 hectares in size. They mainly produce wines from local grapes, Mondeuse, Roussette and Jacquère. Their southeastern slopes consist of clay and limestone gravel, where the grapes find their favorite terroir. They are certified with the High Environmental Value (HVE), which confirms the efforts they have been making since a few years to drastically reduce the supply to the vineyard and the cellar, as well as respect for our soil and biodiversity.

Vinification

Vinification / maturation: Hand picking, maceration: 50% semi-carbonic maceration 50% de-tuning. Maceration: 2 or 3 weeks, controlled temperature. Matured in tanks for 6 months.

Taste

The wine has a purplish red color. The nose reveals concentrated small red berry aromas as well as spring flowers, such as violet. The palate is generous and peppered. The beautiful natural acidity of the grape and soft tannins provide a remarkable harmony. Aromas we find are: violet, raspberry, blackberries, blueberries, green pepper and much more!

Food pairing

Pork - roasted | Lamb | Charcuterie | Cheese fondue | Cheese - aged | Cheese - tomme

General information

Type: Red wine
Grape varieties: Mondeuse
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 15-16 °C
Taste profile: Fruity fresh

