



## Adrien Vacher Abymes Cuvée Réservee Blanc SAVOIE (FRANCE)

Founded in 1950 by Adrien Vacher, his daughter, Josette, and her husband, Henri Gayet, took over when he passed away in 1955, and they grew the company for the next 40 years. In 1973, Savoie became an AOC, and in 1978, Charles Henri Gayet joined his parents in running the company. Today, he continues running the estate with his two daughters, Pauline & Charlotte, now the fourth generation!

**Grapes:** 100% Jacquère

**Viniculture:** Grown on the lees with stainless steel fermentation.

**Alcohol:** 11% vol.

**Appearance:**

**Nose:** Floral & fruit notes with traces of lemon, grapefruit & pineapple

**Palate:** Tart & lively with lush notes of honeysuckle. A hint of herbal spice on the finish.

**Pairings:** Traditionally this wine would be enjoyed with Raclette. Also pairs well with light fish(sole), lighter pasta dishes & salads.



## Savoie Wine Region of France

**Climate:** A continental climate mitigated by alpine and lake influences as well as a touch of Mediterranean influences. Savoie is located on the eastern most side of France underneath Lake Geneva at the foothills of the Alps.

The Abymes Cru is the most recognized Vin de Savoie appellation in eastern France. An alpine wine region, it is mitigated by plains around the Isère River and the Massif de la Chartreuse- an intense mountain range/ridge set. These mountains collapsed in the mid 1200's, giving name to the regions in Savoie, such as Abymes (ruin or abyss). This wine region and the sixteen crus have very small production and populations.

Jacquère is a white varietal with an origin in Savoie. There are some notes of it being grown in Condrieu (Northern Rhône); however, its home is Savoie. Known mostly in Abymes and Apremont (Bitter Mountain). Clean, dry and a classic pairing with Raclette based fondue.