



## Adrien Vacher Mondeuse Cuvée Réservee SAVOIE (FRANCE)

Founded in 1950 by Adrien Vacher, his daughter, Josette, and her husband, Henri Gayet, took over when we 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% Mondeuse

**Viniculture:** Stainless steel fermentation.

**Alcohol:** 12% vol.

**Appearance:** Black with blue notes

**Nose:** Black cherries with hints of currants and forest

**Palate:** Lighter in body, but full of flavors! Macerated

raspberries, currants, cherries and black berries soaked in bay leaves and black peppercorn. Hints of sour red plums peek out from the grippy tannins but does not override the sense of oregano and thyme.

**Pairings:** Roasted chicken, pork and fish dishes.



## 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.

Mondeuse, a red grape with origins in Savoie, is known for its hardy nature. Before the Roman era, the Gallic tribes cultivated it and harvested during snow seasons. The varietal is planted all over the ridges of scree slopes, marl and limestone soils. A unique and expressive red varietal that can be enjoyed youthful or with age.