



TECHNICAL NOTES



PIERRE BONIFACE 2008 ROUSSETTE DE SAVOIE

Pierre Boniface wines are produced at Les Rocailles, a true earthly paradise nestled in the French Alps. A cornerstone of the HPS portfolio, these wines represent great values, and will be a revelation to those unfamiliar with the unique and distinctive wines of Savoie.

VINEYARDS

40 acres Jacquère for Apremont owned, 40 leased. About 8 owned, 15 leased for Roussette. Small acreages of Chardonnay for Brut, Jacquère for Abymes, Gamay for rosé and red for Mondeuse. Three acres leased for production of Roussanne for Chignin-Bergeron.

APPELLATION

AOC Roussette de Savoie.

COMPOSITION

100% Altesse.

VITICULTURE

Vines average more than 40 years of age, in both owned and leased vineyards. Yields of 3.5 – 4.5 tons/acre.

VINIFICATION

Unoaked – underwent primary and malolactic fermentation at controlled temperatures in stainless steel tanks.

ALCOHOL

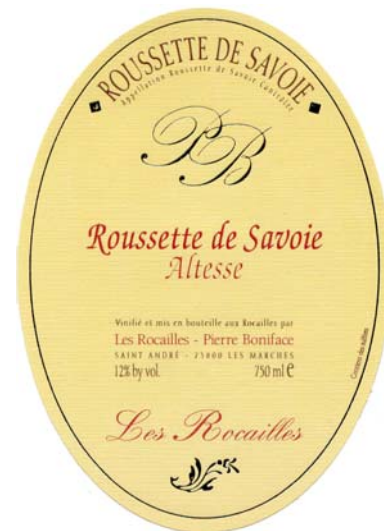
12%

TASTING NOTES

Offers aromas of country hay and citrus with light floral notes. Vibrant fruit and a voluptuous texture on the palate.

SERVE WITH

Excellent with simple fish or chicken preparations, it can also stand up to richer dishes including veal, butternut squash risotto and more.



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