



TECHNICAL NOTES



PIERRE BONIFACE 2008 APREMONT

Apremont is Pierre Boniface's signature wine, produced from the Jacquère grape at Les Rocailles, a true earthly paradise nestled in the French Alps. A cornerstone of the HPS portfolio, this great value is the perfect introduction to 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 Vin de Savoie.

COMPOSITION

100% Jacquère.

VITICULTURE

Vines average more than 40 years of age, in both owned and leased vineyards. Yields of 4.75 tons/acre.

VINIFICATION

Unoaked - vinified at controlled temperatures in stainless steel tanks.

ALCOHOL

11.5%

TASTING NOTES

Delicate and feather-light, it offers green apple and floral aromas on the nose. On the palate, it is dry and extremely refreshing, with crystal clear purity.

SERVE WITH

Enjoy on its own, or pair with cheeses (especially fondue) or simple fish, chicken, or pasta dishes.

ACCOLADES

89 pts, "...strong aromatics dovetailing beautifully with delicacy, refreshment, and mineral nuance..." – The Wine Advocate, Values Report, 6/09.

"Commended" – Decanter World Wine Awards, 2009.

"Commended" – International Wine Challenge (IWC), 2009.



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