

The background image shows a vineyard with green vines and small trees on a hillside. In the distance, there are several mountains, with one prominent peak featuring a flat top. On the left side of the hill, there are the ruins of a tall, square stone tower. The sky is blue with some white clouds.

# WINES OF THE Savoie



## History of the Savoie

Savoie lies in the foothills of the Alps, mostly between Lake Geneva and Chambéry (the region's largest city). This region, one of the most beautiful in France, has a long history of producing wine. Documentation of grape plantings dates back to the 11th century. The name Savoie comes from a Latin term meaning "the country of fir trees". Savoie was annexed to the French from Torino in Northern Italy in 1860, and some of the architecture still retains an Italian feel. In 1889, there were more than 13,000 hectares of vines in Savoie. Post-phylloxera, that number dropped to 8,940 hectares. Today, the Savoie vineyards only cover about 1,500 hectares. Wine production in the Savoie, however, is small. The appellation Corbières in the Languedoc annually produces almost four times as much wine as the entire Savoie! And on top of that, not much of that wine leaves Savoie—99% is consumed in the region, generally by tourists who come to hike or cycle in the mountains in the summer and ski in the winter.



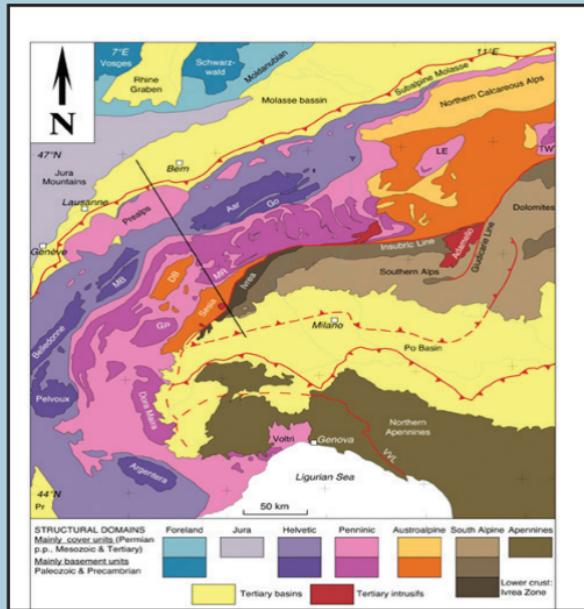
## Climate of the Savoie

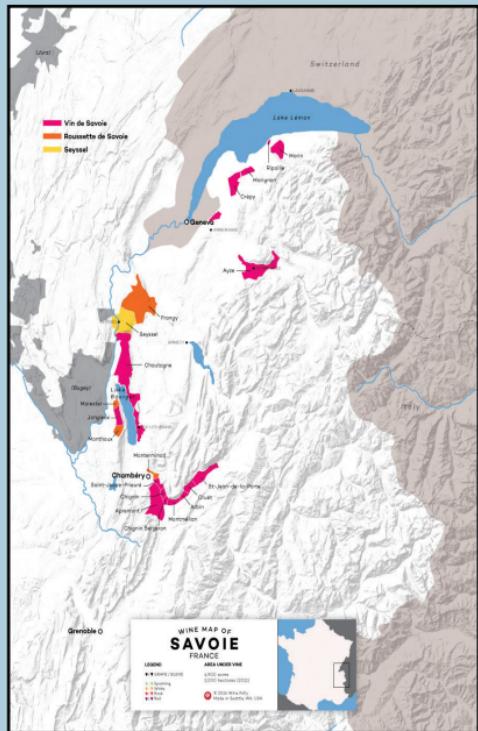
Lying just north of the 45th parallel, Savoie benefits from a continental climate that also has an oceanic influence. The summers are warm and the winters cold, with about 1,200 mm of rain or snow falling throughout the year. Despite their elevation, Savoie vineyards enjoy a surprisingly warm microclimate due to the southern/south-eastern sun exposure and the moderating effects of nearby rivers and lakes. Apricot, fig, olive and almond trees can share the growing space with vineyards in Savoie.



# Terroir of the Savoie

So much of the taste of a wine is affected by the types of soil found in the region. Although the vineyard soils are mostly lime-rich glacial material and scree, there is a great diversity of soil types in Savoie: moraines (glacial deposits), alluvial soils, river terraces (river stone over clay), terraced steep limestone scree slopes, and the molasse basin. Ultimately, Savoie presents an incredible patchwork of soils that came from the epochs that erected the Alps during the Cretaceous and Jurassic periods.





# Main Wine Regions

## Chignin

The vineyards of the tiny village of Chignin line the side of the mountain beneath the Sommet de Montgelas, planted at about 360 meters elevation.

## Apremont

This village lies on the western side of La Cluse de Chambéry facing Chignin, at the base of Mont Granier.

## Ripaille

The cru of Ripaille is situated along the shores of Lac Léman (aka Lake Geneva) across from the Swiss wine region of Vaud and just about an hour's drive away from Geneva.

## Arbin

Situated along the curve of the mountain slope from Chignin, at the southernmost reaches of the Vin de Savoie appellation, sits the exclusively red wine Arbin cru.

## Roussette de Savoie

One of the other 3 appellations within the Savoie region is (somewhat confusingly) named after the grape that must make up 100% of its wines, *Roussette*—actually called Altesse in the region.

# Grapes of the Savoie



## Jacquère

This is the region's most widely planted grape variety. It accounts for 50% of all the plantings. It produces early-drinking, low alcohol-lively dry wines.



## Altesse

The grape variety produces characterful, age-worthy wines, which achieve a compelling complexity after a few years in the bottle.



## Roussanne

A native to the Rhône Valley, it is known in Savoie as Bergeron. It produces opulent, aromatic wines with a firm backbone of acidity.



## Mondeuse

Wines made from mondeuse have a deep purple color, a well-structured acidity and well-integrated tannins.



## Persan

Difficult to grow, persan is prone to powdery mildew and is very late ripening. It makes light bodied and peppery red wines.

# Cuisine of the Savoie



*mmmmmmmmmm fromage.*

The bounty of alpine cheeses make great pairings for the wide array of white wines from these mountainous slopes.

Fondue, raclette and tartiflette are but a few classic dishes of the region.



VINS *de* SAVOIE

FRANCE  
BY KODAK

brought to you by:

