



Domaine des 13 Lunes

Region: Savoie

Village: Chapareillan

Appellation: 5.7ha Abymes Apremont Roussette de Savoie Savoie

Growers: Anne Liotard Sylvain Liotard

Website: <http://www.domainedes13lunes.com/>

Anne and Sylvain Liotard farm 5.7 hectares in the village of Chapareillan, along the slopes of the famous Mont Granier. They began in 2014 and pursue a viticulture that is both organic and biodynamic. The domaine is now certified by both Ecocert and Demeter. They produce wines in the appellations of Abymes, Apremont and Roussette de Savoie, as well as a white blend and two reds from Mondeuse and Gamay.



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Apremont

Wines of the AOP Apremont are produced exclusively from the local grape called Jacquère, the most widely planted variety in the Savoie. The Domaine des 13 Lunes Apremont vineyards are at the highest elevations of the appellation and are very close to the Savoie border with Isère. Sylvain harvests by hand and ferments in stainless steel vats with indigenous yeasts. The wine is bottled the following spring after a light fining and filtering with a total SO₂ that is under 30mg/L. The wine is typically 10.5 alc. by vol. making it a "vin de soif" but one with authentic alpine character.



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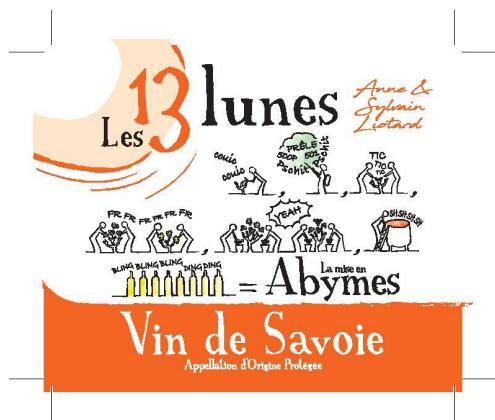
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Abymes

Wines of the AOP Abymes, coming from Isère department bordering Savoie are , like their AOP Apremont neighbor, produced exclusively from the local grape Jacquère. The Domaine des 13 Lunes Abymes vineyards are at the highest elevations of the appellation.Sylvain harvests by hand and ferments in stainless steel vats with indigenous yeasts. The wine is bottled the following spring after a light fining and filtering with a total SO2 that is under 30mg/L. The wine is typically 10.5 alc. by vol. making it a “vin de soif” but one with authentic alpine character.





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Roussette de Savoie "Une Hirondelle"

AOP Roussette de Savoie was granted in 1973 for still wines made exclusively of the Altesse grape variety. Considered the most noble grape indigenous to the Savoie, today Altesse is increasing in production and comprises 14% of total plantings. Sylvain vinifies Une Hirondelle, as his other wines, in the pursuit of freshness and immediate expression. Short aging in vat and 10% in old barrels on its lees results in a crisp and round white with beautifully preserved freshness of fruit.





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Ami-Amis

Ami-Amis is a blend of a third each of Altesse, Veltliner, and Jacquere. The fruit is direct pressed over 4 hours by stainless steel pneumatic press. The juice is racked after 12 to 48 hours, depending on the temperature at which the grapes were brought in. Contiguous alcoholic and malolactic fermentations are by indigenous yeasts in temperature controlled vats at 17°C. The wine is matured for 10 months, 20% in barrels of at least 2 years, 80% in staineless steel vats.





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Le Coeur en Goguette

Le Coeur en Goguette is a 50/50 blend of Mondeuse and Gamay. The grapes are destemmed and maceration lasts 10 to 20 days, depending on the progress of fermentation.

Fermentations are spontaneous by indigenous yeasts at ambient temperatures ranging from 17°C up to 24°C. Intervention is minimal ; pumping over and punching down of the caps only if needed to aid in fermentation. The wine is matured for 8 months , 70% in stainless steel, 30% in barrel, of which 10% is new wood.





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La Nuit Nous Appartient

La Nuit Nous Appartient is 100% Mondeuse. The grapes are destemmed and maceration lasts 10 to 20 days, depending on the progress of fermentation. Fermentations are spontaneous by indigenous yeasts at ambient temperatures ranging from 17°C up to 24°C. Intervention is minimal ; pumping over and punching down of the caps only if needed to aid in fermentation. The wine is matured for 10 months in barrel, of which 10% is new wood. It is unfiltered.

