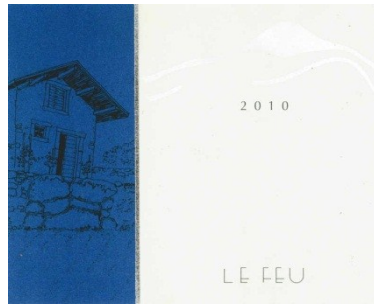


# LIVING WINES

## Domaine Belluard

Le Feu 2010

*Vin de Savoie*



Wine	Domaine Belluard Vin de Savoie Le Feu 2010
Domaine	Domaine Belluard
Winemaker	Dominique and Patrick Belluard
Appellation	Vin de Savoie AOC
Location	Ayse (near Chamonix and 30 kilometres from Geneva)
Cuvée	Le Feu named after the red, iron rich morainal soils in which the vines thrive as well as the very steep vineyard in which the vines grow.
Red/White/Rose	White
Year	2010
Grape varieties	This wine is made from 100% Gringet a grape that is local to the Savoie region. The grape is famous for its aroma and its acidic backbone. It is extremely rare with only 15 hectares surviving – of which the Belluards are the custodian of 12.
Alcohol	12%
Viticulture	The Belluards use biodynamic methods in managing their vineyards so no chemicals, poisons or artificial fertilizers are used.
Terroir	The vineyards around the village of Ayse are very high (over 450 metres above sea level) so the grapes ripen slowly which suits the late ripening Gringet and helps to develop the complex aromas and flavours achieved in this wine.
Wine-making	This wine is made with selected grapes that are fermented using the native yeasts found in the vineyard.

## Notes

The Le Feu is perhaps our favourite of the stunning Belluard wines. It is particularly elegant and refined with the late-maturing grapes being selected from very old, low-yielding vines on very steep slopes. The alcohol level is 12%.

This vintage the wine was fermented in large concrete 'eggs' that stand over 2 metres tall.

There are floral and fruity elements on the nose, and in the mouth you will detect citrus fruits and white peaches with a minty note that gives it freshness and minerality as well as refinement and balance.

This wine teams well with all types of seafood but also goes very well with chicken and quail and a range of fresh cheeses.

