

DOMAINE MARC PORTAZ



Year Founded: 1980s

Region: Chapareillan,
Savoie, France

Winemaker(s): Jean-Marc
Portaz

Fun Fact: Pure Jacquère,
a native white grape to the
mountainous Savoie region
in France.

-Sustainable-

On November 24, 1248, in the middle of the night while residents slept, an enormous avalanche started from the slopes of Mount Granier and swept down to the valley below, burying small towns entirely with limestone rubble and changing the face of Savoie forever. Centuries later, these fields at the foot of the mountain were turned into vineyards, as locals planted Jacquère vines, Savoie's native white grape variety. It is these stony fields that represent Savoie's finest terroirs, producing refreshing, high-altitude white wines with tangy flavors and lively aromas. The Portaz family since the early 1980s have cared for Jacquère vines in their native Chapareillan, just south of Chambéry, the capital of the ancient Duchy of Savoy and not far from the Italian border. (The regional flag/symbol of Savoie, a white cross on a red field, can be found on the family's wine label. This crest was used by the House of Savoy, one of the oldest royal families in the world, who ruled these lands from 1416 to 1860.) The family's "tête de cuvée" or top selection is 'Apremont.' Translated from French as "rough mountain," this wine is a tribute to the raw power of nature that dominates this breathtakingly beautiful corner of France. The combination of cheese fondue and white wine from Jacquère grapes is a Savoyard specialty. Winemaker Jean-Marc Portaz studied winemaking in Dijon, traveling to California and New Zealand to further his education in and understanding of white wines. He practices sustainable farming, caring for his older Jacquère vines, between 30 and 50 years old, as naturally as possible, avoiding the use of pesticides. Grapes are harvested by hand, and fermented on indigenous yeasts in temperature controlled, stainless steel tanks. Wine is aged on fine lees in tank.

2024 Vin de Savoie 'Apremont' Tête de Cuvée



100% Jacquère. The 'Apremont' vineyard is Savoie's most renowned plot, at 1,050 feet above sea level, planted on the site of an ancient avalanche. Soils mix limestone rubble and glacial debris, with clay sub-soils. Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged on fine lees in tank. This refreshing wine is naturally low alcohol (usually 11.5%), making it a great pick-me-up after a long day. Aromas suggest honeysuckle, crushed stones, white pepper; it is bone dry, tangy and palate-cleansing.