



## KERMIT LYNCH WINE MERCHANT

### ANDRÉ & MICHEL QUENARD

Country: France

Region: Savoie

Appellation(s): Vin de Savoie

Producer: André and Michel Quenard

Founded: 1976

Annual Production: 15,000 cases

Farming: Lutte Raisonnée

Website: [www.am-quenard.fr/](http://www.am-quenard.fr/)



The Savoie is a picture of fairy-tale perfection: snow-capped peaks, green rolling hills, wildflowers, and cold, sparkling mountain streams. This idyllic region hugs the western Alps, where Michel Quenard farms twenty-two hectares of vineyards along the steep, terraced slopes of the Coteau de Torméry around Chignin. The limestone scree that dominates this vineyard land has brought great diversity to the soils, and consequently, the wines. His grandfather started the domaine in the 1930s. Though he slowly increased the vineyard holdings, he also sold off most of his wine in bulk. It was not until 1960 that Michel's father, André, began bottling under their own label. Michel joined the domaine in 1976. Today, he is joined by his two sons, Guillaume and Romain. While they are far from the only Quenards in Chignin, they are certainly the most well-known—perhaps this is due to the severity of their terrain and the quality of wines it produces. Andrew Jefford writes in his contemporary classic, *The New France*, “Michel Quenard and his father André are masters of the Bergeron grape, known in the Rhône Valley and elsewhere as Roussanne. They argue it should be limited to the best and steepest local sites where it can ripen fully, like the Coteau de Torméry, giving wines of real texture and perfume as it does so.” (p 122). We think it is one of the most unique and beautiful renditions of Roussanne in the world.

Despite the domaine's proximity to the Alps, the vineyards enjoy a surprisingly warm microclimate with southern sun exposure. Fig and olive trees are also found among the vines, unusual for such a snowy region. There are sixteen *crus* in the Vin de Savoie designation, and each commune is known for a different grape varietal. Michel's vineyards are planted to some of the region's best known: Bergeron, Jacquère, Mondeuse, Altesse, and Pinot Noir. Michel bottles eight different cuvées, seven of which are still, and the other a sparkling Vin de Savoie Brut, which is made in the *méthode champenoise*. The minerality of Michel's vineyards expresses an alpine freshness and liveliness in his wines. His cuvées go beyond the simple “eclectic” that categorizes wines from the region; whether they are quaffed or savored, they are all unique revelations that reflect the complexity of their *terroir* and the fine artistry of this master *vigneron*.



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### ANDRÉ & MICHEL QUENARD (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Crémant de Savoie Extra Brut	Jacquère	50 years	Marl, limestone	1.14 ha
Vin de Savoie “Les Aymes”	Jacquère	50 years	Marl, limestone	1.14 ha
Vin de Savoie Chignin	Jacquère	30 to 60 years	Limestone scree	4 ha
Vin de Savoie Chignin “Vieilles Vignes”	Jacquère	70 + years	Limestone scree	4 ha
Roussette de Savoie “Altesse”	Altesse	30 years	Marl, limestone scree	.3 ha
Vin de Savoie Chignin Bergeron	Roussanne	20 to 80 years	Steep limestone scree slopes	5 ha
Vin de Savoie Chignin Bergeron “Le Grand Rebossan”	Roussanne	40 years	Steep limestone scree slopes	5 ha
Vin de Savoie Chignin Bergeron “Les Terrasses”	Roussanne	25 years	Terraced steep limestone scree slopes	3 ha
Vin de Savoie Chignin Pinot Noir	Pinot Noir	20 to 25 years	Clay, limestone	.65 ha
Vin de Savoie Chignin Gamay	Gamay	30 years	Steep limestone scree slopes	2.5 ha
Vin de Savoie Arbin Mondeuse “Terres Brunes”	Mondeuse	40 to 50 years	Clay, Limestone	1 ha
Vin de Savoie Chignin Mondeuse “Vieilles Vignes”	Mondeuse	70 years	Clay, limestone	2.8 ha

\* “ha”=hectares; one hectare equals roughly two and a half acres

### VITICULTURE / VINIFICATION

- Bergeron is also known as Roussanne

#### “Méthode Traditionnelle” Brut:

- Hand harvested
- Méthode Traditionnelle is very similar to Méthode Champenoise
- After primary fermentation, wine is bottled for a secondary fermentation
- After disgorgement, a house *liqueur de tirage* is added before final corking of wine

### ANDRÉ & MICHEL QUENARD (continued)



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### **Chignin:**

- Hand harvested
- After fermentation, the wine is aged in stainless steel on fine lees for 9 months

### **Roussette de Savoie “Altesse”:**

- Hand harvested, natural fermentation after pressing
- Fermentation in stainless steel tank
- Aged in stainless steel tank for 6 to 8 months

### **Chignin Bergeron:**

- Hand harvested, natural fermentation after pressing
- “Elevé en Foudre” is aged for 11 months in oak *foudre*
- Malolactic fermentation is natural, sometimes completed, but not always
- Wine is bottled in September

### **Chignin Pinot Noir:**

- Hand harvested
- Grapes are sorted and de-stemmed
- Maceration lasts 12 days
- Wine is aged until the August following the harvest, then bottled

### **Vin de Savoie Chignin Gamay:**

- Hand harvested
- Some bunches are de-stemmed and some are not, and are vinified separately
- Fermentation in stainless steel tank
- Aged in stainless steel tank until bottling in spring

### **Vin de Savoie Arbin Mondeuse “Terres Brunes”:**

- Hand harvested, natural fermentation after pressing
- Maceration lasts 12 to 15 days in stainless steel tank
- Aged for 11 months, 50% in stainless steel tank, 50% in *foudre*
- Not filtered nor fined

### **Chignin Mondeuse “Vieilles Vignes”:**

- Hand harvested
- Grapes are not crushed and some whole bunches are added to the *cuve*
- Maceration lasts 12 to 15 days
- Wine is aged in *foudre* for one year before bottling