

GÉRARD & JULIE PORTAZ

The terrior of Eperviere estate in Apremont in the Savoie can be traced 770 years. This mountainous region on the Eastern border of France with Switzerland and Italy, was under the control of the House of Savoy in Northern Italy from 1003 to 1416, and remained a duchy of Sicily and Sardinia until 1860. At the Treaty of Turin the area was annexed by France as part of the agreement with Napoleon III.

In the 1940s, Clément and his son Gérard Portaz planted the first plots of what is now known as l'Eperviere. It was a labor of love, starting with 2.5 hectares in the Apremont and Aymes appellations. That love of vines is a family story: Julie, daughter of Gérard, follows her father and decides to become a winegrower. Julie studies enology, and at the end of her studies they acquire three more hectares of primarily Jacquère vines. Domaine L'Eperviere estate is born in 2008.

The winery is modernized to produce the finest white wines. Fermentation is now regulated in stainless steel tanks at low temperature. Marketing begins in 2012, and a new variety is planted that year. Slowly new wines are created: Les Jumelles and Habanera are born in 2013, Eugénie in 2015.

The clay and limestone soils in Apremont are partly the result of a large glacial shift in 1248. A significant section of Mount Granier plummeted down the mountain, which resulted in the deaths of over five thousand villagers in Aymes and Apremont. It also left limestone scree along the hillside slopes, which today greatly benefits the vines. Located in the commune of Chapareillan, the estate now comprises 5.6 hectares, divided into seventeen plots. Each plot is treated like a separate vineyard, to preserve the differences in the ages of the vines, altitude and exposure. The combination of these many facets contributes to the great complexity of the wines. They believe the quality of a wine begins in the vineyards, which is why they constantly work on the seventeen plots throughout the year.

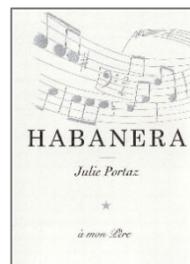
Each of the wines from Portaz tell a story. Les Jumelles, The Twins, was named for Julie and her twin sister, Marie. It comes from three different parcels in tiny quantities, only 0.3 hectares total.

Cuvée Eugénie is named for a former chatelaine, Mrs. Eugénie Vettier. This exceptional woman oversaw the castle in the ancient village of Chapareillan. The wine is a special selection of parcels nearby the castle, and Clément, then Gerard, worked these most beautiful plots. The vines are over 80 years old, and the wine used to be made in the

old cellar of the castle by the family. The door on the label reminds Julie of her childhood. It symbolizes the door that leads to the castle cellars.

Habanera is Julie's homage to her father Gérard. During the long hours of fermentation, they play classical music in the cellar. The habanera is a song or dance and its intimacy echoes the passion that they put into nurturing this wine. It is dedicated *à mon Pere*, "in honor of" her father, who instilled this passion in her.

The wines of Domaine l'Eperviere reflect the father-daughter partnership between Gérard and Julie. They feel privileged to manage the family estate, producing 18,000 bottles per year. Taste the meticulous way they work their wines with love and passion!



W INES

Apremont Les Jumelles
Apremont Eugénie
Aymes Habanera