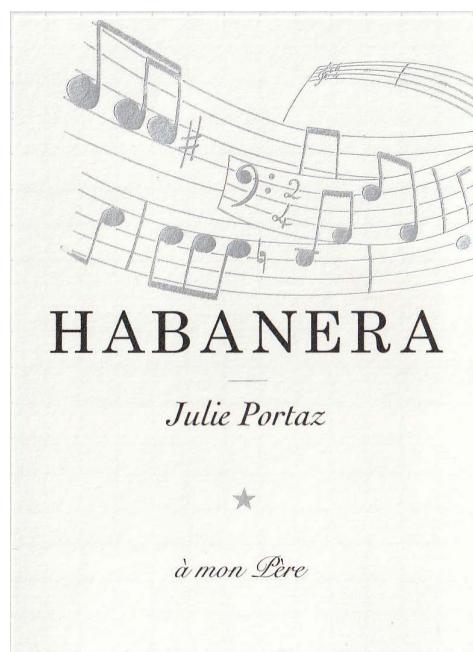


Gérard & Julie Portaz

ABYMES HABANERA - 2018

REGION: FRANCE - SAVOIE



GÉRARD & JULIE PORTAZ

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

Vineyard Profile

- Appellation: Abymes
- Clay and limestone soils on hills
- Exposure: Full South
- Average vine age: 75 years
- Trellis system: simple Guyot
- Harvest: September

Harvest Notes

- Careful soil manipulation
- Mechanical harvesting at full ripeness
- 36 hours cold settling
- Matured 5 months on lees in 3 stainless steel tanks
- Full malolactic fermentation
- Aged in bottle 6 months

Winemaker's Notes

This vintage is dedicated to my Dad, Mr. Gérard PORTAZ. It is an A.O.P. Abymes mainly from vines aged more than 75 years harvested at full maturity. During winemaking especially during fermentations we used to broadcast in the cellar many works of classical music. It is an intimate conviction : yeasts are sensitive to music to perform their work. The works of Bizet and Cosma are habanera, which inspired me the name of this cuvée. The dedication "to my father" symbolizes all the passion put into obtaining this wine.

The nose is refreshed by an empyreumatic, smoky touch and then reveals a heady substance, with notes of fresh fruits, esters, dried fruits and butter. Flint and civet, narcissus, citrus peel, peach kernel and almonds, butter pasture and fresh hay emerge. The energetic and tense mouth is weighted by a very beautiful minerality.

Pair with ravioli Saint Jacques, beef medallions in crust, rabbit with mustard.

Technical Information

- 100% Jacquère grapes
- Alcohol: 11.5%

GENERAL INFO

Country	France
Region	Savoie
Appellation(s)	Apremont, Abymes
Proprietors	Gerard & Julie Portaz
Founded	2008
Winemaker	Gerard & Julie Portaz
Annual Production	1500 9L cases