



KERMIT LYNCH WINE MERCHANT

ANDRÉ & MICHEL QUENARD

Country: France

Region: Savoie

Appellation(s): Savoie, Crémant de Savoie,
Roussette de Savoie

Producer: Guillaume Quenard

Founded: 1976

Annual Production: 15,000 cases

Farming: Haute Valeur Environnementale (certified)

Website: www.am-quenard.fr/



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 and his family farm twenty-two hectares of vineyards along the steep, rocky slopes of the Coteau de Torméry around Chignin. The limestone scree that makes up this vineyard land, resulting from millions of years of erosion of the majestic peaks of the Massif des Bauges, lends great character to the wines produced here.

Michel's 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. Armed with a degree in viticulture and enology from Beaune, Michel joined the domaine in 1976, expanding vineyard holdings and making improvements to the cellar. Today, he is joined by his son Guillaume. 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 twenty-one *crus* in the Savoie appellation, encompassing more than twenty permitted *cépages*—including several endemic varieties exclusive to Savoie. The Quenards' vineyards are planted to some of the region's best known, with a focus on Bergeron, Jacquère, Mondeuse, and Altesse. Michel and Guillaume bottle multiple cuvées, highlighting the region's diversity of grape varieties and the different *terroirs* they farm. The stoniness of their vineyards expresses an alpine freshness and lively minerality in their wines. Their 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 these master *vignerons*.



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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 scree	1.14 ha
Savoie Les Abymes	Jacquère	50 years	Marl, limestone scree	1.14 ha
Savoie Chignin	Jacquère	30 to 60 years	Limestone scree	4 ha
Savoie Chignin “Vieilles Vignes”	Jacquère	70 + years	Limestone scree	4 ha
Roussette de Savoie “Altesse”	Altesse	30 years	Marl, limestone scree	.3 ha
Savoie Chignin-Bergeron “Les Roches Blanches”	Bergeron	20 to 80 years	Limestone scree	5 ha
Savoie Chignin-Bergeron “Les Terrasses”	Bergeron	25 years	Terraced steep limestone scree slopes	3 ha
Savoie Chignin-Bergeron “Le Grand Rebossan”	Bergeron	40 years	Steep limestone scree slopes	5 ha
Savoie Pinot Noir	Pinot Noir	20 to 25 years	Clay, limestone	.65 ha
Savoie Chignin Gamay	Gamay	30 years	Limestone scree	2.5 ha
Savoie Arbin Mondeuse “Terres Brunnes”	Mondeuse	40 to 50 years	Clay, Limestone	1 ha
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

- Grapes are hand-harvested
- Fermentations occur spontaneously with indigenous yeasts

“Méthode Traditionnelle” Brut:

- 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

Savoie Chignin:

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



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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

Savoie Chignin-Bergeron:

- Bergeron is the local name for the Roussanne grape
- Hand-harvested, natural fermentation after pressing
- “Les Terrasses” comes from vineyards so steep they had to be terraced (rare in Savoie, where vineyards are usually planted in the direction of the slope)
- “Le Grand Rebossan” is aged for 11 months in oak *foudre* with malolactic fermentation
- Malolactic fermentation most often does not occur for “Les Roches Blanches” and “Les Terrasses”
- “Les Roches Blanches” and “Les Terrasses” are bottled in September

Savoie 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

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

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*
- Neither fined nor filtered



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Savoie Chignin Mondeuse “Vieilles Vignes”:

- Hand-harvested
- Grapes are not crushed and some whole bunches are added to the *cuvée*
- Maceration lasts 12 to 15 days
- Wine is aged in *foudre* for one year before bottling
- Neither fined nor filtered