

# DOMAINE BÄRTSCHI – COUP DE FOUG

Bugey



**APPELLATION:** IGP Vin des Allobroges

**BLEND:** Altesse (80%) and Jacquere (20%)

**WINEMAKER:** Clement Bärtschi

**VINEYARD:** \_\_\_\_\_

The vines are sourced from an organic grower located in the village of Motzin northwest Savoie, 30km east of the Domaine. The soils are a mix of limestone and sandstone molasse, the vines are 35 years old and grown on a south-eastern slop at 350m altitude.

**VITICULTURE:** \_\_\_\_\_

All vineyard work is by hand. Farming is certified organic, and some biodynamic preparations are used.

**WINEMAKING:** \_\_\_\_\_

Both varieties are harvested by hand, direct pressed, and vinified separately. Fermentation begins with wild yeasts in stainless steel tanks. Once fermentation starts, the wine is transferred to neutral 600L French barrels (6-7 times used). The wine goes through malolactic fermentation and light bâtonnage. The Altesse and Jacquere are matured separately for 11 months in neutral oak. 1-2 months before bottling, the barrels are raked then blended together in stainless steel. A low touch of sulphur is added and the wine is bottled unfiltered and unfiltered.

**WEBSITE:** <https://domaine-bartschi.business.site/>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

A mineral-driven white with cooling aromatics on the nose (think pine resin and wet stone). The palate shows fresh acidity, a generous mouthfeel, and a touch of cream on the long finish.