



DOMAINE CHEVALLIER BERNARD

Antoine, Anaïs, Chantal et Jean-Pierre

Wine Estate in Jongieux

Savoie

40 chemin de Vallières

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DOMAINE CHEVALLIER BERNARD

AOP SAVOIE JONGIEUX BLANC JACQUÈRE

SAVOIE

Story

Winegrowers in Savoie in Jongieux, a small village on the hillside of Mont Charvaz, Chantal and Jean-Pierre took over the family estate in 1996. Joined in 2016 by their son Antoine and in 2024 by their daughter-in-law Anaïs, the estate cultivates 15 hectares of vines planted with local grape varieties: Jacquère (white), Altesse (white), Mondeuse (red). Chardonnay (white) and Gamay (red) are also present on the estate. Facing South West on clay-limestone scree, the vines are worked with respect for the environment in order to obtain quality wines. The estate is certified "High Environmental Value".

The wines in a few words: freshness, fruit, minerality.

Vineyard Information

Grape varieties : 100% Jacquère
Average age of the vines : 42 years old
Planting density : 6000 vines/ha
Facing : South West
Elevation : 400-500m
Soils : glacial clay-limestone moraines

FARMING PRACTICES

- Training method : Guyot
- Sustainable agriculture (herbal teas & decoctions)
- Green work: disbudding, de-suckering, leaf stripping, green harvesting
- Covercrops every row

Winemaking

- Hand picked grapes, hand sorted in the cellar
- Temperature-controlled
- No malolactic fermentation
- Light press

Tasting notes

A jacquère full of elegance and finesse with aromas of white flowers, citrus fruits, pineapple and acacia honey. The fresh, ample, long and saline palate is a model of harmony. A wine of great typicity, to pair with lake fish in white butter sauce.



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Vineyard Information

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Planting density : 6000 vines/ha
Facing : South West
Elevation : 400-500m
Soils : glacial clay-limestone moraines

FARMING PRACTICES

- Training method : Guyot
- Sustainable agriculture (herbal teas & decoctions)
- Green work: disbudding, de-suckering, leaf stripping, green harvesting
- Covercrops every row

Winemaking

- Hand picked grapes, hand sorted in the cellar
- Temperature-controlled
- No malolactic fermentation
- Light press
- Stirring
- Aging : 1 year in inox tank

Tasting notes

Its intense nose of citrus, pear and almond, its mouth both frank and round, fresh and delicious, brings a lot of pleasure.



DOMAINE CHEVALLIER BERNARD

AOP SAVOIE CHARDONNAY

SAVOIE

Story

Winegrowers in Savoie in Jongieux, a small village on the hillside of Mont Charvaz, Chantal and Jean-Pierre took over the family estate in 1996. Joined in 2016 by their son Antoine and in 2024 by their daughter-in-law Anaïs, the estate cultivates 15 hectares of vines planted with local grape varieties: Jacquère (white), Altesse (white), Mondeuse (red). Chardonnay (white) and Gamay (red) are also present on the estate. Facing South West on clay-limestone scree, the vines are worked with respect for the environment in order to obtain quality wines. The estate is certified "High Environmental Value".

The wines in a few words: freshness, fruit, minerality.

Vineyard Information

Grape varieties : 100% Chardonnay
Average age of the vines : 7 years old
Planting density : 6000 vines/ha
Facing : South West
Elevation : 400-500m
Soils : glacial clay-limestone moraines

FARMING PRACTICES

- Training method : Guyot
- Sustainable agriculture (herbal teas & decoctions)
- Green work: disbudding, de-suckering, leaf stripping, green harvesting
- Covercrops every row

Winemaking

- Hand picked grapes, hand sorted in the cellar
- Temperature-controlled
- No malolactic fermentation
- Light press
- Aging : 10% in oak barrels during 6 months + 90% in inox tank

Tasting notes

Expression of fruit with some spicy notes: bergamot, peach and pineapple. The palate combines roundness and vitality. A flattering balance with a fresh aromatic, a suave touch and a precision of mineral structure.



DOMAINE CHEVALLIER BERNARD

AOP ROUSSETTE DE SAVOIE

SAVOIE

Story

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The wines in a few words: freshness, fruit, minerality.

Vineyard Information

Grape varieties : 100% Altesse
Average age of the vines : 37 years old
Planting density : 6000 vines/ha
Facing : South West
Elevation : 400-500m
Soils : glacial clay-limestone moraines

FARMING PRACTICES

- Training method : Guyot
- Sustainable agriculture (herbal teas & decoctions)
- Green work: disbudding, de-suckering, leaf stripping, green harvesting
- Covercrops every row

Winemaking

- Hand picked grapes, hand sorted in the cellar
- Temperature-controlled
- No malolactic fermentation
- Light press

Tasting notes

With a beautiful floral and fruity expression (jasmine, grapefruit, stone fruits), this fruit bat which does not lack fatness is awakened by a slightly pearly attack and a fine bitterness. It will go well with fish with citrus fruits or pike dumplings.



DOMAINE CHEVALLIER BERNARD

AOP ROUSSETTE DE SAVOIE MARESTEL

SAVOIE

Story

Winegrowers in Savoie in Jongieux, a small village on the hillside of Mont Charvaz, Chantal and Jean-Pierre took over the family estate in 1996. Joined in 2016 by their son Antoine and in 2024 by their daughter-in-law Anaïs, the estate cultivates 15 hectares of vines planted with local grape varieties: Jacquère (white), Altesse (white), Mondeuse (red). Chardonnay (white) and Gamay (red) are also present on the estate. Facing South West on clay-limestone scree, the vines are worked with respect for the environment in order to obtain quality wines. The estate is certified “High Environmental Value”.

The wines in a few words: freshness, fruit, minerality.

Vineyard Information

Grape varieties : 100% Altesse
Average age of the vines : 37 years old
Planting density : 6000 vines/ha
Facing : South West
Elevation : 400-500m
Soils : glacial clay-limestone moraines

FARMING PRACTICES

- Training method : guyot + gobelet
- Sustainable agriculture (herbal teas & decoctions)
- Green work: disbudding, de-suckering, leaf stripping, green harvesting
- Covercrops every row

Winemaking

- Hand picked grapes, hand sorted in the cellar
- Temperature-controlled
- No malolactic fermentation
- Light press
- Aging : 1 year in inox tank

Tasting notes

White peach and pineapple enhanced by white truffle; a liveliness of good quality to balance the material: this rich, frank and precise fruit bat is representative of the Marestel vintage.



DOMAINE CHEVALLIER BERNARD

AOP CRÉMANT DE SAVOIE

SAVOIE

Story

Winegrowers in Savoie in Jongieux, a small village on the hillside of Mont Charvaz, Chantal and Jean-Pierre took over the family estate in 1996. Joined in 2016 by their son Antoine and in 2024 by their daughter-in-law Anaïs, the estate cultivates 15 hectares of vines planted with local grape varieties: Jacquère (white), Altesse (white), Mondeuse (red). Chardonnay (white) and Gamay (red) are also present on the estate. Facing South West on clay-limestone scree, the vines are worked with respect for the environment in order to obtain quality wines. The estate is certified “High Environmental Value”.

The wines in a few words: freshness, fruit, minerality.

Vineyard Information

Grape varieties : 60% Jacquère, 40% Altesse

Average age of the vines : 45 years old

Planting density : 6000 vines/ha

Facing : South West

Elevation : 400-500m

Soils : glacial clay-limestone moraines

FARMING PRACTICES

- Training method : Guyot
- Sustainable agriculture (herbal teas & decoctions)
- Green work: disbudding, de-suckering, leaf stripping, green harvesting
- Covercrops every row

Winemaking

- Hand picked grapes, hand sorted in the cellar
- Temperature-controlled
- No malolactic fermentation
- Light press
- Second fermentation 12 months minimum

Tasting notes

This Crémant de Savoie is a dry sparkling wine with lively acidity and fine bubbles. It has aromas of citrus fruits, white flowers and mineral notes. Very fruity and fresh, it is very pleasant as an aperitif or with a dessert.



DOMAINE CHEVALLIER BERNARD

AOP SAVOIE JONGIEUX ROSÉ

SAVOIE

Story

Winegrowers in Savoie in Jongieux, a small village on the hillside of Mont Charvaz, Chantal and Jean-Pierre took over the family estate in 1996. Joined in 2016 by their son Antoine and in 2024 by their daughter-in-law Anaïs, the estate cultivates 15 hectares of vines planted with local grape varieties: Jacquère (white), Altesse (white), Mondeuse (red). Chardonnay (white) and Gamay (red) are also present on the estate. Facing South West on clay-limestone scree, the vines are worked with respect for the environment in order to obtain quality wines. The estate is certified “High Environmental Value”.

The wines in a few words: freshness, fruit, minerality.

Vineyard Information

Grape varieties : 100% Gamay
Average age of the vines : 40 years old
Planting density : 6000 vines/ha
Facing : South West
Elevation : 400-500m
Soils : glacial clay-limestone moraines

FARMING PRACTICES

- Training method : Guyot
- Sustainable agriculture (herbal teas & decoctions)
- Green work: disbudding, de-suckering, leaf stripping, green harvesting
- Covercrops every row

Winemaking

- Hand picked grapes, hand sorted in the cellar
- Temperature-controlled
- No malolactic fermentation
- Light press

Tasting notes

Delicacy in the nose in this rosé with aromas of strawberry, raspberry and carnation flower, and also freshness in the mouth with the impression of biting into Gamay grapes.



DOMAINE CHEVALLIER BERNARD

AOP SAVOIE JONGIEUX ROUGE GAMAY

SAVOIE

Story

Winegrowers in Savoie in Jongieux, a small village on the hillside of Mont Charvaz, Chantal and Jean-Pierre took over the family estate in 1996. Joined in 2016 by their son Antoine and in 2024 by their daughter-in-law Anaïs, the estate cultivates 15 hectares of vines planted with local grape varieties: Jacquère (white), Altesse (white), Mondeuse (red). Chardonnay (white) and Gamay (red) are also present on the estate. Facing South West on clay-limestone scree, the vines are worked with respect for the environment in order to obtain quality wines. The estate is certified “High Environmental Value”.

The wines in a few words: freshness, fruit, minerality.

Vineyard Information

Grape varieties : 100% Gamay
Average age of the vines : 45 years old
Planting density : 6000 vines/ha
Facing : South West
Elevation : 400-500m
Soils : glacial clay-limestone moraines

FARMING PRACTICES

- Training method : Guyot
- Sustainable agriculture (herbal teas & decoctions)
- Green work: disbudding, de-suckering, leaf stripping, green harvesting
- Covercrops every row

Winemaking

- Hand picked grapes, hand sorted in the cellar
- Whole cluster fermentation
- Carbonic fermentation : inox tank during 6 days
- Temperature-controlled
- Malolactic fermentation
- Devatting with a belt
- Light press

Tasting notes

Supple and silky Gamay for immediate pleasure, very open with delicious aromas of strawberry and raspberry.



DOMAINE CHEVALLIER BERNARD

AOP SAVOIE JONGIEUX ROUGE MONDEUSE

SAVOIE

Story

Winegrowers in Savoie in Jongieux, a small village on the hillside of Mont Charvaz, Chantal and Jean-Pierre took over the family estate in 1996. Joined in 2016 by their son Antoine and in 2024 by their daughter-in-law Anaïs, the estate cultivates 15 hectares of vines planted with local grape varieties: Jacquère (white), Altesse (white), Mondeuse (red). Chardonnay (white) and Gamay (red) are also present on the estate. Facing South West on clay-limestone scree, the vines are worked with respect for the environment in order to obtain quality wines. The estate is certified “High Environmental Value”.

The wines in a few words: freshness, fruit, minerality.

Vineyard Information

Grape varieties : 100% Mondeuse

Average age of the vines : 35 years old

Planting density : 6000 vines/ha

Facing : South West

Elevation : 400-500m

Soils : glacial clay-limestone moraines

FARMING PRACTICES

- Training method : Gobelet
- Sustainable agriculture (herbal teas & decoctions)
- Green work: disbudding, de-suckering, leaf stripping, green harvesting
- Covercrops every row

Winemaking

- Hand picked grapes, hand sorted in the cellar
- Whole cluster fermentation
- Carbonic fermentation : inox tank during 8 days
- Temperature-controlled
- Malolactic fermentation
- Devatting with a belt
- Light press

Tasting notes

With aromas of morello cherry, raspberry and violet, this is a mondeuse with supple tannins, peppery as it should be, well made, dense, vibrant and fleshy. Freshness and harmony are there.



DOMAINE CHEVALLIER BERNARD

AOP SAVOIE JONGIEUX ROUGE MONDEUSE MATÈ

SAVOIE

Story

Winegrowers in Savoie in Jongieux, a small village on the hillside of Mont Charvaz, Chantal and Jean-Pierre took over the family estate in 1996. Joined in 2016 by their son Antoine and in 2024 by their daughter-in-law Anaïs, the estate cultivates 15 hectares of vines planted with local grape varieties: Jacquère (white), Altesse (white), Mondeuse (red). Chardonnay (white) and Gamay (red) are also present on the estate. Facing South West on clay-limestone scree, the vines are worked with respect for the environment in order to obtain quality wines. The estate is certified “High Environmental Value”.

The wines in a few words: freshness, fruit, minerality.

Vineyard Information

Grape varieties : 100% Mondeuse
Average age of the vines : 35 years old
Planting density : 6000 vines/ha
Facing : South West
Elevation : 400-500m
Soils : glacial clay-limestone moraines

FARMING PRACTICES

- Training method : Gobelet
- Sustainable agriculture (herbal teas & decoctions)
- Green work: disbudding, de-suckering, leaf stripping, green harvesting
- Covercrops every row

Winemaking

- Hand picked grapes, hand sorted in the cellar
- Whole cluster fermentation
- Carbonic fermentation : inox tank during 8 days
- Temperature-controlled
- Malolactic fermentation
- Devatting with a belt
- Light press
- Aging : 10 months in oak barrels + 1 year in inox tank

Tasting notes

Aromas of black vanilla fruits develop on the palate around tannic and juicy flavors; in the finish, the return of blackberry and cherry makes you salivate.

