

Grande Annee Saint-Pierre, Domaine Rene Favre

Valais, Switzerland



Product code	RF04ZZWC
Grapes	Petite Arvine
Country	SWITZERLAND
ABV%	14
Case Size	6
Closure Style	Cork
Producer	John & Mike Favre
Vintage	2022



Vegan



Vegetarian

FAVRE
JOHN & MIKE

Producer

Mike and John Favre form a formidable team and are well known characters in the village of Saint-Pierre-de-Clages in the commune of Chamoson in the Valais region. Following the Rhône River from its source in the Alps, the region has some of the most spectacular vineyards in the world. Situated on the north side of the valley, Chamoson sits on steeply sided vineyards with schist soils. With more sunshine hours than Provence and swept with gentle winds the vineyards are laid out like no other on earth with 5,137 ha owned by 22,000 across 80,000 different parcels, making Burgundy look positively uniform in comparison. The Favres farm 7 ha and lease a further 6 ha covering 78 different plots, primarily located around the village. Petite Arvine is the king here, producing wines of great focus and minerality with the Grande Année Saint Pierre only being produced in the best vintages.

Tasting Notes

Golden yellow color, pineapple, grapefruit and toasted bread scent, great structure with a lemony acidity finish. The palate is also surprising with this flinty note and its intensity. A wine that has taste, elegance and great intensity.

Viticulture

The vineyards lie in and around the village of Saint-Pierre-de-Clages in the commune of Chamoson in the Valais region. Situated on the north side of the valley, Chamoson sits on steeply sided vineyards with schist soils. With more sunshine hours than Provence and swept with gentle winds the vineyards on the Chamoson side of the valley face south and in parts at a significant gradient. The Grande Annee (Petite Arvine 100%) comes from a single parcel of vineyard on steep, north east of the village of Saint-Pierre-de Clages. The soils are made of schist with very little topsoil, forcing the vines' root systems to burrow deep into the rock to look for water.

Tucked in under the mountains it is a well sheltered spot with plenty of sunnshine although with an altitude of up to 1,000 metres there are significant diurnal differences. Farming is organic but not certified. Harvesting is done by hand.