

THE ESTATE

Created in 2003, the Vens-le-Haut estate (DVH) focuses on research and development both in the actual growing methods and oenology: it aims to produce excellent vintages in the Savoy, according to the garage wine concept. Situated on the picturesque slopes of the Seyssel region, overlooking the Rhône valley, its vineyards are cultivated without any chemicals and according to methods that encourage biodiversity. All the land is grassed over, no artificial herbicides or pesticides are used and the vineyards are not ploughed. Aiming for even stricter standards than those of traditional organic farming, the estate has sharply decreased its use of copper to treat the grapes. In 2010 DVH joined the network of ECOPHYTO farms set up by the French government. The DVH uses the smallest amount of inputs – phytosanitary products and fertilizers – in the whole of the Rhône-Alpes region.

The DVH currently farms 7 ha of vineyards, all organic. The harvest from 4 ha is turned into wine by the estate and the rest is sold to a cooperative cellar.



THE PEOPLE

The DVH estate was set up by Georges Siegenthaler, a Swiss biochemist by training who developed a passion for wine-growing, fermentations and aromas. He is a former researcher at the Geneva university faculty of medicine. He draws up the protocols for the cultivation of the vineyards, the use of plant-care products, the wine-making and research. In 2010, Jean-Marie Loriaud, wine grower, joined the estate with his vineyards, and the DVH was turned into a limited liability company. Georges Siegenthaler is the director and Jean-Marie Loriaud the manager. Jean-Michel Novelle, a well-known vintner and oenologist in Geneva, acts as an adviser for the actual wine-making.



Wine is made in the vineyard



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Vens-le-Haut, DVH Estate

THE WINES

The DVH estate specializes in outstanding micro-vintages. The low-yield vineyards (0.35-0.4 litres/sqm) are harvested by hand just when the grapes' skin and seeds are at their best. The grapes are manually stripped off the bunch and sorted. In order to improve the quality of the grapes, the best plants are selected and multiplied by grafting. The estate currently produces seven distinct single-variety dry wines (no sugar residue).

DVH wines are regularly mentioned in Bettane and Desseauve's Grand guide des vins de France and in the Revue du vin de France. The 2010 Gamay was awarded a silver medal at the international Gamay competition in Lyons in 2012.

All our wines are certified organic (Ecocert).

WHITE WINES

ALTESSE also known as **ROUSSETTE,** **AOC Seyssel**

Altesse is one of the best grape varieties grown in the Savoy, together with the black Mondeuse. Characteristic of the Mont-Blanc area of the Alps, Altesse is said to be genetically linked to the Syrah, white Mondeuse, Viognier, Marsanne and Roussanne varieties. The wine is straw-coloured with an intense, complex, powerful and aromatic nose (pineapple and hazelnut notes). It has a good finish and harmonious butteriness. It is pleasant as a n *apéritif*, with poultry, fish, seafood and Beaufort hard cheese or goat's cheese. It will keep for several years.

ALIGOTÉ, AOC Savoie

Aligoté is a white grape from Burgundy; it produces characteristic small bunches. According to genetic investigations, it is the result of a cross between white Gouais and Pinot. This hardy variety produces a pale straw-coloured wine, very aromatic (citrus and green apple). It is a fresh and ample wine with a good finish. A good choice for *apéritif*, for fondue – both as an ingredient and an accompaniment – and for seafood.

JACQUÈRE, AOC Savoie, Chautagne cru

Jacquère is a late-ripening variety, much grown in the Savoy (some 50% of the vineyards). It is probably descended from white Gouais and related to Abondance. Jacquère produces a fresh, light, dry and floral wine with citrus notes. It is bracing and harmonious with a good finish. It is recommended as a n *apéritif*, an accompaniment to lake fish or seafood and many cheese dishes. Jacquère should be drunk young.

MOLETTE, AOC Seyssel

Molette is a rare variety grown only in the Seyssel area. It produces an excellent still wine, finely aromatic when limited to small yields. Its particularly soft flesh gave it its name. Molette is said to be related to Gringet. Its aroma is both floral and fruity. Well-structured with a long finish, the wine is well-balanced and fresh. It is bright, straw-coloured with flashes of green and clear notes of grape-blossom and pineapple. The freshness of its aromas makes it an ideal *apéritif* and accompaniment to lake fish, seafood, or fondue. It is best drunk young.

RED WINES

MONDEUSE NOIRE, AOC Savoie

Black Mondeuse is well suited to the Alpine climate and produces a structured, substantial red wine, with spicy and dark berry notes. Its aromas are very similar to those of Syrah. Rich in anti-oxydants, its high polyphenol content makes it one of the most beneficial wines in terms of heart-disease prevention, according to nutritionist Professor Roger Corder. Mondeuse develops a beautiful, glossy dark ruby colour. The wine is robust, powerful with a long finish; it is aromatic (blackberry and black currant), spicy and contains good tannins. It will accompany a wide range of dishes but is particularly suited to red meat and cheese. This wine ages well (5 years and more).

GAMAY, AOC Savoie

Grown to produce low yields and given a long period of fermentation, Gamay is a high-quality variety that will produce excellent wines such as Julienas, Fleurie and Morgon. DVH's Gamay is a powerful wine, with a long finish, slightly peppery, rich in black berry aromas and develops a glossy deep ruby colour. It is particularly appreciated with rich meat dishes or *charcuterie*. Gamay ages well, and should be laid down for several years.

PINOT NOIR, AOC Savoie

Pinot noir produces amazing wines – it is the main Burgundy variety – and like all great wines has a strong potential for improving with age. Young it is often characterized by red fruit aromas (raspberry, strawberry, cherry). After a few years it will develop notes of clove, plum, liquorice and spices. It is rich and powerful to the palate and harmonious in its finish. This wine should be chosen to accompany red meat, fowl, or hard cheese such as seasoned Comté. A good wine for laying down.