

DOMAINE PASCAL & ANNICK QUENARD VIGNERON

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Une vigne. Un vigneron. Un Vin...



A UNIQUE COUNTRY IN THE HEART OF SAVOY

Situated on the southern hillside of the Bauges, in the middle between the ski resorts and the lakes of Bourget and Annecy, the vineyard of Chignin takes place in the legacy of the Savoy Wines.

Those who love these wines are researching them. Their reputation has crossed the borderlines a long time ago.

An AOC, a personality and a soil now essential: Chignin offers its Bergeron, Mondeuse, Gamay and Jacquère as an invitation to enjoyment.



AN ARTISTE OF WINE

Quenard Pascal invites us in his domain to meet these wines. When following the paths of his father, Raymond Quenard, he has not only perpetuated a tradition but also an **entire family know-how**, initiated by Marcel the grandfather and Jean the great-grandfather. He sees himself as a link between generations and naturally Laurence, his sister, has joined him in this state of mind.

Pascal has chosen a wine in harmony with the magic of the place, the rhythm of the seasons, the knowledge of the elders. This man is discreet, attentive, constantly looking after and listening to his earth, generous, just like his wines.

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OUR AREA

A UNIQUE REGION IN THE HEART OF THE SAVOY

Chignin combines the qualities needed to create great wines of character. Optimum exposure, steep slopes and limestone soil. This location is prodigal in wine culture, inseparable from our ancestral heritage. The place holds his part of history between Roman roads and ancient towers.

Our oldest wines have over a century of existence. We use naturally fermented wine, which excludes any addition of yeast. It seems essential to us in the context of a typical match-terroir. Malolactic fermentation, much sought-after for white wines, brings more complexity and better biological stability to wines. This essentially enables very low doses of sulfur when bottling. Only time makes his work to accompany the slow maturation of the wine and the winemaker assists this process more than he runs it. **The promise of a famous great wine is foremost developed in the vineyard.**

The area covers nearly 8 acres offering a wide variety of white and red grapes : **The Bergeron** with his golden yellow colour like honey and his toasty aroma of apricot ; **The Mondeuse** of deep red, revealing an aroma of undergrowth and his palette of wild flowers ; **The Gamay** a purple wine of friendship, pleasing and fruity ; **The Jacquère** mineral and fresh, delicately floral.

