

Chignin-Bergeron St Anthelme



Description:

Chignin-Bergeron St Anthelme is a refined white wine from the Savoie region in the French Alps, made exclusively from the Roussanne grape, locally known as Bergeron. The steep, sunlit slopes of Chignin provide perfect conditions for ripening, while cool alpine breezes preserve freshness and aroma. Golden in hue, the wine shows fragrant notes of apricot, honeysuckle and hazelnut, with a silky texture and a long, aromatic finish that captures the mountain landscape in a glass.

Tasting Notes:

Apricot, Honeysuckle, Almond, Hazelnut, Honey, White Flowers

Allergens: Contains sulphites.

Dish Pairing:

- Alpine cheeses such as Comté or Beaufort
- Roast chicken with herbs
- Grilled trout or river fish
- Butternut squash risotto

Talking Point:

The “St Anthelme” name pays homage to Saint Anthelme of Belley, a 12th-century bishop born in the Savoie region. Chignin-Bergeron is one of the few French appellations where Roussanne reigns supreme — a rarity outside the Rhône Valley — giving the wine both local authenticity and an elegant, almost Rhône-like richness shaped by alpine altitude.