

DOMAINE BELEMA

HAUTE-SAVOIE · FRANCE



YANN PERNUIT

The village of Ayze sits at the foot of the Molé mountain, between Geneva and Chamonix, at altitudes where most French vigneronns would plant apple trees instead. Yann Pernuit makes wine here between roughly 300 and 450 meters above sea level, from a grape that exists almost nowhere else.

The grape is Gringet. It grows exclusively in Ayze's calcareous scree soils – loose, rocky, mineral-dense ground left behind by alpine glaciation. In the glass it produces light whites with floral notes of jasmine and glycine, stone fruit, and a signature character the French call "pomme au four" – baked apple, warm and fragrant.

Pernuit came to Gringet through apprenticeship. Originally from Normandy, he joined Dominique Belluard in Ayze and learned his trade alongside the man who had become Gringet's greatest champion – the winemaker who had proved this obscure alpine variety could produce wines of depth and precision. Belluard was his friend and mentor.

Pernuit founded Les Vins de Belema in 2019. The name braids together the names of his wife and daughters. He farms roughly three hectares and works in clay amphora and concrete eggs with indigenous yeasts. He has also planted Étraire de la Dhuy – a grape so rare he is the only producer in the region growing it – alongside Mondeuse and Altesse.

He rejects the local appellation, preferring the broader IGP Vin des Allobroges. The Revue du Vin de France named him one of fourteen new vigneronns to follow in 2025.

"Understanding the place and what surrounds us is most important."

WINES AVAILABLE

CUVÉE



Epsilon Virginis Altesse
Allobroges 2022
Allobroges
Altesse



Y'en Jacquere VDF Blanc 2023
Vin de France
Jacquere

Roughly three hectares of alpine calcareous scree, 300-450 m. Indigenous yeasts in clay amphora and concrete egg. IGP Vin des Allobroges by choice, not appellation.