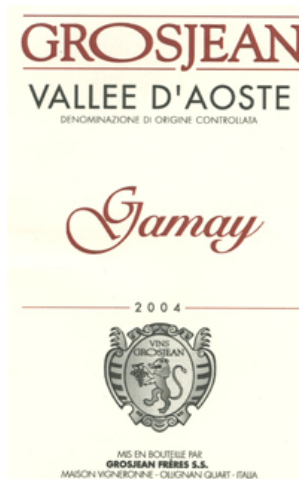


# Grosjean



## Gamay



### At a Glance:

- **Appellation:** DOC Valle d'Aosta
- **Encépagement:** Gamay (100%)
- **Average Annual Production:** 11,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.3 ha of vines divided among 8 south-southwest-facing steeply sloped vineyards in the towns of Quart, Saint Christophe, and Villeneuve
- **Soil Types and Compositions:** Sandy glacial moraines
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 6,000-8,000 vines/ha, vines average 10-30 years old.
- **Average Yields:** c. 55-65 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually in mid September

### In The Cellar:

- **Fermentation:** After total destemming and a 1-2 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 5-10 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tanks following alcoholic fermentation
- **Élevage:** 8 months in stainless-steel tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and cross or cartridge filtered
- **Sulfur:** Applied during vinification, after malolactic, and at bottling, with 60-80 mg/l total sulfur.

### In The Glass:

A Burgundian native, Valdôtain Gamay from the valley's steep, south-facing upper slopes is an excellent partner to traditional charcuterie, including salami, motzetta, and thinly sliced lard, along with traditional Aosta Valley soups. Grosjean's example is always well balanced, fruit-forward, lightly tannic, and fresh.