

Grosjean



It's thrilling to work the high passes of the Val d'Aoste and its myriad native grape varieties tucked in high mountain valleys beneath Mont Blanc and the Matterhorn. Our love affair with this area started 35 years ago in January 1980, when we encountered the formidable Ezio Voyat, the man who put Chambave Rouge on the wine map. Over the last two decades we have picked our way through this region, humbled by its beauty, and thrilled when we happened upon the Grosjean family in Ollignan, a tiny hamlet on the valley's eastern side overlooking Aosta.

The Grosjean family traces its roots back to the village of Fornet in the high mountain passes known as the Valgrisenche, where they raised cattle. During the summer months, the family cultivated grapes and chestnuts on the slopes at lower altitude, stocking up on wine to supply themselves over the long winters. In 1969, Dauphin Grosjean, the father of the five sons that now collaborate to produce the wines of this estate, was encouraged to present his wine at the local "wine expo". The exceptional quality of his work was recognized and the entire family became engaged in the expansion of the vineyards and in wine production. The estate has now grown to encompass 7 ha of vineyards, spread between Quart and Saint Christophe. The domaine's holdings include numerous "cru" vineyard sites such as Tzeriat, Rovettaz, Creton and Touren in Quart, plus Tzantè de Bagnere, Merletta and Castello di Pleod in Saint Christophe, which have long been noted as some of the valley's best sites. We invite you to join us in exploring the viticultural bounty of this often overlooked valley, faithfully shepherded by the Grosjeans from soil to glass.

Viticulture:

- **Farming:** Certified organic by Ecocert since 2011 (first certified estate in the Val d'Aoste), practicing organic since 1975
- **Treatments:** Copper sulfate only when necessary
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Sandy glacial moraines
- **Vines:** Trained in Guyot and planted at 6,000-8,000 vines/ha, vines average 30 years old.
- **Yields:** Controlled through severe winter pruning, debudding, and an occasional green harvest
- **Harvest:** Entirely manual, usually in early October
- **Purchasing:** Mostly estate fruit, with 30% of output purchased from other family members and neighbors in Quart whose farming is overseen by the Grosjeans



Vinification:

- **Fermentation:** After total destemming and a 1-2 day cold soak, wines ferment with indigenous yeasts in stainless-steel tanks or tronconic wood foudres/tini. Petite Arvine is partially (30%) racked into barriques after wine reaches 2% alcohol.
- **Extraction:** Red wines see pumpovers during cuvaision. White wines see bâtonnage during élevage.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tanks following alcoholic fermentation

Aging:

- **Élevage:** Wines age in stainless-steel tanks, barriques, or foudres/botti for 6-18 months.
- **Lees:** Wines remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** Wines are unfinned and are cross or cartridge filtered.
- **Sulfur:** Applied during vinification, after malolactic, and at bottling, with 60-80 mg/l total sulfur.