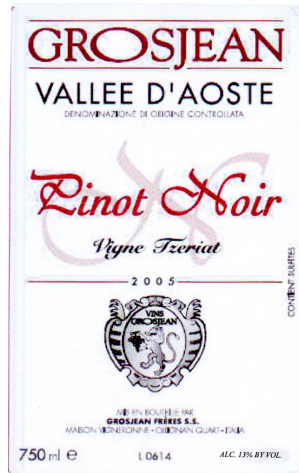


# Grosjean



## Pinot Noir Vigne Tzeriat



### At a Glance:

- **Appellation:** DOC Valle d'Aosta
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 2,300 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 ha of vines in the south-facing, steeply sloped Tzeriat vineyard outside the village of Quart
- **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 planted mostly in 1968, with some vines replanted in 2012.
- **Average Yields:** c. 55-65 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually in early October

### In The Cellar:

- **Fermentation:** After total destemming and a 1-2 day cold soak, wine ferments spontaneously in 42-hl tronconic wood vats. Cuvaison lasts 8-12 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in vats following alcoholic fermentation
- **Élevage:** 15-18 months in barriques
- **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:

From the Grosjean's oldest Pinot Noir vines, this wine shows greater depth, complexity, and intensity than the domaine's basic bottling. With fruit sourced from an ideally-situated south-facing vineyard, this wine has the density to stand up to the 18 months in barrique that it sees before bottling. While perhaps bigger than the domaine's basic Pinot Noir, this Vigne Tzeriat does not sacrifice the fresh crisp alpine notes central to Pinot Noir's identity in this region.