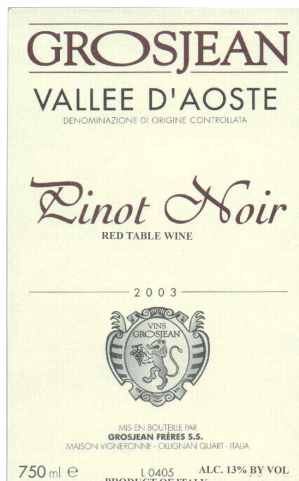


Grosjean



Pinot Noir



At a Glance:

- **Appellation:** DOC Valle d'Aosta
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 8,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 2.5 ha of south-southwest-facing steeply sloped vineyards in the towns of Quart and Saint Christophe
- **Soil Types and Compositions:** Sandy glacial moraines
- **Vine Age, Training, and Density:** Trained in Guyot and planted between 1980 and 1995 at 6,000-8,000 vines/ha
- **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:** 8 months in tronconic oak foudres/botti
- **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:

Although native to the Côte d'Or, Pinot Noir has been cultivated in the Val d'Aoste since both regions were under the Burgundian Dukes in the Middle Ages. While 70% of Grosjean's vines are French clones, 30% are the rare Wadenzwil cultivar. Grosjean's example blends varietal typicity with Alpine raciness and freshness.