

Grosjean Pinot Noir Vallee d'Aoste

THE FACTS



COUNTRY: Italy

REGION: Valle d'Aosta

APPELLATION: Valle d'Aosta

CEPAGE: 100% Pinot Noir

WINEMAKING: Vinification in wood casks with daily punching down for three days, followed by 10-12 days of settling before aging.

AGING: Oak foudre of 3000lt, for 8 months. 3 months in the bottle

THE STORY

The Grosjean family traces its roots back to the village of Fornet in the high mountain passes of the Valle d'Aosta known as 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 the production of wine.

THE ADJECTIVES

AROMAS / FLAVORS: Pronounced fruits of the forest

MOUTHFEEL: Complex, long finish

THE SELLING POINTS

SUSTAINABILITY: Certified Biodynamic

