



2019 VALLE D'AOSTA DOC

Pinot Noir

Our only international variety: Pinot Noir, in which we have found a deep visceral love. The research work dedicated to this wine has its roots in our family, particularly in grandfather Emerico's interest in cultivating and making his Pinot Noir in Saint-Denis, before becoming one of the founding members of the Crotta di Vegneron, the Chambave cooperative winery.

In 2019 we continued the path chosen for red wines during the previous year. The wild yeast fermentation took place spontaneously and the berries were ripe and healthy. Thanks to a proper management of the yields, despite the hot year, the resulting wine is extremely fresh, crunchy and vibrant. The choice of the oak plays a key role: we have a slight increase in the use of barrique (45%), always respecting the fruit and the grape variety.

Tasting notes

The raspberry red immediately recalls the nose profile: small red fruits, geranium, but also licorice, tobacco leaf, black tea. The fragrance of a long walk in the forest, at dawn, when the moss is still fresh and covered with dew. The powerful mouthfeel is balanced by the freshness of the fruit and a very subtle, almost hinted, tannin.

Vineyard

Grape varieties: Pinot Noir 100%

Soil: Sandy

Altitude: 650 - 700 m asl

Exposure: South, South-East

Training system: Guyot

Vines per hectare: 8000

Year of planting: 1990 - 2014

Yield per hectare: 7000/8000 kg

Winemaking

Harvest starting day: September 14, 2019

Harvest: Manual harvest in crates, instant cooling in refrigeration room

Fermentation: Pre-fermentative cold maceration, followed by an approximately 10 days alcoholic fermentation with punch down and pump over the cap

Maturation: 12 months, 45% barriques and 55% big oak (30/20 HI)

Manolactic fermentation: Yes

Yeasts: Wild

Bottling day: December 3, 2020

Alcohol by volume: 13.5%

Produced bottles: 12000

First vintage: 2007

Serving temperature: 14° - 16° C