

LES CRÊTES[®]
VALLE D'AOSTA



Chardonnay Cuvée Bois Valle d'Aosta D.O.P.
Chardonnay Cuvée Bois Valle d'Aosta D.O.P.

Grape varieties and style: dry white wine, 100% Chardonnay, Burgundy style. Oak.

Vineyards: Frissonnière vineyard in Saint Christophe (AO), Les Crêtes in Aymavilles (AO). Age of vineyards 20 years.

Terroir: loose, sandy, moraine soil. North-eastern and southern exposure. Altitude 550 to 750 metres (1,804 to 2,460 feet)

First year production: 1995.

Annual production: 15.000.

Surface: training method Guyot

Harvest: harvested manually at the end of September.

Vinification: gentle pressing, fermentation in 300 litres (87 gal). French oak barrels. First and second fermentation "sur lies", 10 months continual bâtonnage. Bottle aged for 12 months.

Characteristics: brilliant, straw yellow color. Intense, full nose with nuances of fruits (plum, exotic, fruits), spices (vanilla) and a delicate toasty aroma. On the palate the wine is fullbodied, warm and velvety with mineral undertones and a lively acidity at the finish.

Food pairings: with soups, pasta, fondue, pie, foie gras, cheese and vegetable based omelettes, fish, white and red roasted meat, medium seasoned, high butter fat cheeses, flans.

Side note: Originally from Burgundy, the Chardonnay grape is now commonly cultivated in the Aosta region. The noble tannins from selected oaks, with first and second fermentation on the lees, and continual bâtonnages, give this wine a decidedly complex character. Today Les Crêtes Chardonnay Cuvée Bois is an awarded-winning Italian wine and internationally recognized for its elegance and style.

Optimum serving temperature: 16 °C.

Recommended glass: Large Renano 

