



**Chardonnay Valle d'Aosta D.O.P.**  
Χαίρνουαλ Βαλλε ν'Αοστια Δ'Ο.Π.



**Grape varieties and style:** 100% Chardonnay, dry white wine. No oak.

**Vineyards:** Les Crêtes vineyard in di Aymavilles, Frissonnière vineyard in Saint Christophe. Age of vineyards 20 years.

**Terroir:** moraine, loose, sandy soil. North-eastern exposure. Altitude 600 to 850 metres (1.968 to 2.788 feet).

**First year production:** 1991.

**Annual production:** 40.000 bottles.

**Surface:** training method Guyot.

**Harvest:** harvested manually in the middle of September.

**Vinification:** gentle pressing, 12 days of fermentation in steel tanks under controlled temperature (18°C/64°F), 1-2 months sur lies maturation, continual batonnage.

**Characteristics:** brilliant, straw yellow hue. Ripe melon and papaya with almond milk on the nose. Lush, ripe fruit on the palate surrounded by a core of bracing acidity. Rich mineral finish with tropical fruit overtones.

**Food pairings:** with aperitif and appetizers, first courses (soups, pasta), cheese and herb based omelettes, fish, white and roasted meat, medium seasoned cheese.

**Side note:** originally from Burgundy, the Chardonnay grape has been cultivated in our mountainous region for decades with excellent results. The grape exhibits a wonderfully unique character that is specific to the terroir of the Aosta Valley.

**Optimum serving temperature:** 10 °C (50°F).



**Recommended glass:** large tulip