



primavera

– S E L E C T I O N S –



LOCALITY: Valle d'Aosta

WINEMAKER: ?

grosjeanvins.it



PIEDMONT

GROSJEAN

Tucked up in the far north-west corner of Italy, Valle d'Aosta is the smallest region in the country. What it lacks in size, it more than makes up for in a dynamic range of varietal expressions. Surrounded by the Swiss Alps to the north and French Alps to the west, this tiny mountainous valley is one of most spectacular we have seen in Italy.



Rovettaz Vineyard

The 16-hectare Grosjean estate has been in the same family for over 50 years, and they are specialists of site selection. "Maybe home, with its products and riches, is really the place from where to start building something more beautiful and healthier." So says Simon Grosjean on his family's position on continuing with the two previous generations' organic approach. His Grandfather Dauphin knew in his heart that pesticides and acaricides were wrong, and Simon's father carried that through to organic certification in 2011, the first winery in Valle d'Aosta to achieve this.



Rovettaz Vineyard

In basic terms, the valley is broken up into three altitude levels – the lowest as you drive up from Piedmont and enter the valley, the mid around the town of Aosta itself, and the highest section around the town of La Selle. The winery of Grosjean is conveniently positioned in the mid-section of the valley, near the town of Aosta. Vineyard altitudes range between 600–800 metres, allowing them to grow a wide range of both indigenous and international varieties.

Similar to other highly mountainous areas, like Valtellina, Valle d'Aosta has soils that are made up of 20–30cm of sand sitting on primary rock of glacial origin, and they are very free draining. The climate is continental, with a massive diurnal shift, and though winters are cold, summers can see temperatures soar to 40°C.



Grosjean family portrait

There is a wonderful melding of the influence of the three bordering countries, and this is evident in the grapes grown at Grosjean – Chardonnay, Fumin and Petite Arvine, for example – with some of the wines spending time in mostly old, tight-grained French oak. Across the range, partly due to such a large diurnal shift – the greatest in all of Europe – the Grosjean wines show an incredible focus with bright fruits and mouth-watering acidity.



* All wines are organically certified *

THE WINE

2019 Grosjean Muscat Petit Grain DOC

A selection of Moscato Bianco that has long been cultivated in the Aosta Valley from vineyards located partly in the towns of Quart and Chambave. Being 40 minutes away from one another, the two sites have different conditions. Quart, in the central/northern section of the valley, sits at 540 metres, compared to Chambave at around 480 metres, with the latter providing lean tropical and citrus notes and the Quart component adding the crisp acidity, drive and quench. Fermented in steel, malo is not encouraged, to help retain the refreshing sweet and sour component, resulting in a bone-dry wine with a rich variety of aromas, such as white flowers and spice, along with a beautiful minerality.

2019 Grosjean 'Vigne Rovettaz' Petite Arvine DOC

The Petite Arvine is grown at 750 metres in Grosjean's Rovettaz vineyard (Grosjean's largest), which features a steep incline, but due to its wonderful southern exposure, the site enjoys a remarkably dry and windy climate. These conditions have allowed the adoption of strictly eco-compatible agronomic techniques – well above those required for organic certification. Coming off the highest section of the vineyard, these are the last grapes to get harvested, usually around early to mid-October. Fermentation occurs in steel with occasional batonnage to build light texture (too much lees stirring would smother the brightness of the variety). Once fermentation is complete, 30% is racked off into old barriques (very low toast) for 6–7 months,

while the remaining juice spends time in steel until ready for bottling. This is a fascinating white wine, with heightened aromatics, an abundance of high-toned citrus notes and precise and pronounced acidity. Packed with vibrancy and flavour, this is a white with plenty of ageing potential.



2019 Grosjean Gamay DOC

Well off the valley floor, sitting high and cool at around 850 metres, Gamay has found its ideal location – in Italy at least. This steep, mountainous site lessens the chance of frost and, being south facing, it soaks up as much sunlight as possible, allowing for perfect ripening conditions in a cold region. The grapes are de-stemmed before fermentation in steel to retain as much freshness as possible. This wine is well balanced, featuring a brilliant ruby red colour, with an intense fruity bouquet of strawberry and wild red fruits. It's complex and supple, but with good freshness and delicate hints of tannin and above all, it is delicious, and no surprise that it's one of the winery's most popular wines.

2019 Grosjean 'Vigne Rovettaz' Torrette DOC

Coming from the largest of the Valle d'Aosta subzones, Torrette (under the DOC laws) must have at least 70% Petit Rouge as part of the blend. In this case, Grosjean made their blend up from 95% Petit Rouge and the remainder with Dolcetto, Fumin and a touch of Cornalin. The fruit for this full-bodied wine is from the Rovettaz vineyard but is sourced from the lower-lying sections, between 600–750 metres along a steep slope that enjoys an excellent sunny exposure. Again, like the wines above, fermentation takes place in steel over a period of 10 days, with regular pump-overs for maximum extraction and colour. The wine features a deep ruby red colour, a complex nose that is rich in floral notes, like violets, with loads of fresh cherry and spice on the palate, nutty almond flavours, moderate acid and a touch of tannin.

2018 Grosjean 'Echelette' Syrah DOC

Obviously, here in Australia we are all over this variety, but Syrah, up in Valle d'Aosta? This is only the second vintage where Grosjean have produced a wine made from 100% Syrah (the first vintage being 2016). Coming from a 650-metre site with a south/south-west aspect that captures maximum amounts of sunlight, this year's crop was picked around the 10th of October and fermented in steel for 12 days. Once complete, the wine is racked off into a combination of old barriques and large neutral botti. The result is a wine packed with crunchy, sweet and sour notes but also with dark macerated berries, concentration and a cool spicy finish.