



# La Crotta di Vegneron: Rarities from the Italian Alps

## Summer 2016 Offer

**L**a Crotta di Vegneron is a small co-op located in the village of Chambave, just east of the city of Aosta. This co-op emphasizes classic and stunning expressions of the individual terroirs of tiny sub-appellations (Chambave and Nus) that would otherwise be left undiscovered due to the tiny patchwork of vineyard holdings in these villages. Although there is a history of grape growing in this region since the 1200's, many of the vineyards were abandoned in the decades after WWII. They risked total extinction until the 1970's, when the Italian government stepped in to help rebuild many of these small cooperative wineries to preserve the heritage of these vineyards.

**L**ike the vineyards of Donnas, these are steep, south-facing vineyards pasted to the sides of the mountains that soar above them. The vines grow between 450 and 1,050 meters of altitude in soils formed from millions of years of glacial



runoff. These soils are very mineral and are composed largely of rocks and sand, giving a strong underlying minerality to the resulting wines. As in other mountainous regions of Italy, there

is a large diurnal temperature shift which results in ample ripeness as well as refreshing acidity.

**T**he winemaking philosophy is one that respects the underlying terroirs and indigenous varietals of the region. Although there is some barrel aging used on some of the wines, new oak is kept to a bare minimum. The grapes are all hand-harvested, and all their red wines are fermented with natural yeasts to help emphasize their individual expression.

**Limited DI offering. All requests are due back by Friday July 15th. These wines are scheduled to arrive in Sept. All orders are subject to confirmation.**

### La Crotta di Vegneron Pinot Noir 2014 *\*In Stock Now*

The La Crotta di Vegneron Pinot Noir is elegant, mountain Pinot Noir for an amazing price. The wine has beautiful aromatics with tart red cherry and floral notes.

<u>Item Code</u>	<u>Size</u>	<u>Price</u>
ICV040	12/750	\$144, 120/5



### La Crotta di Vegneron Fumin Esprit Follet 2012 *\*In Stock Now*

Fumin is the region's most touted red grape. The Esprit Follet is the winery's most structured red, with dark fruit, firm but sweet tannins and a stony minerality that runs through its long finish.

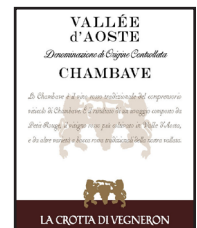
<u>Item Code</u>	<u>Size</u>	<u>Price</u>
ICV041	12/750	\$256



### La Crotta di Vegneron Chambave Rosso 2015 *\*On Order Now*

La Crotta's Chambave Rosso has everything that one would want from a Valle d'Aosta red. Crisp red fruit with fresh acidity and an underlying stony minerality makes this a versatile and friendly food wine.

<u>Item Code</u>	<u>Size</u>	<u>Price</u>
ICV054	12/750	\$168, 152/5



### La Crotta di Vegneron Muller Thurgau 2015 *\*DI only*

La Crotta sources their Muller-Thurgau from various vineyards surrounding the town of Chambave. The wine spends about six months on the lees with batonnage giving the wine further structure along with the racy acidity and minerality from the mineral-rich moraine (glacial run-off) soil.

<u>Item Code</u>	<u>Size</u>	<u>Price</u>
ICV043	12/750	\$132, 112/5



### La Crotta di Vegneron Gamay 2015 *\*DI only*

We often describe Chambave as a great wine for cru-Beaujolais lovers. Their Gamay follows suit - the high elevation (450-680m) of these vineyards gives this wine elegance and grace. Aged in stainless steel for six months before release.

<u>Item Code</u>	<u>Size</u>	<u>Price</u>
ICV044	12/750	\$152, 132/5



### La Crotta di Vegneron Pinot Noir Bianco [Rosato] 2015 *\*DI only*

This rosato is Pinot Noir vinified white - it's usually salmon to pale pink with creamy texture. A great mineral-driven, food-friendly rosato!

<u>Item Code</u>	<u>Size</u>	<u>Price</u>
ICV045	12/750	\$152, 132/5



### La Crotta di Vegneron Nus Malvoisie 2015 *\*DI only*

Malvoisie is the local name for Pinot Gris in the commune of Nus. Six months in stainless steel on the lees. Its growth in Nus grew from the early realization that the grape is perfectly suited to their terroir and produces a noble example of Pinot Grigio.

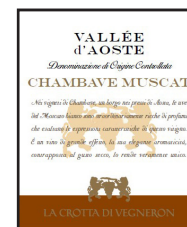
<u>Item Code</u>	<u>Size</u>	<u>Price</u>
ICV046	12/750	\$160, 144/5



**La Crotta di Vegneron Chambave Muscat 2015 \*DI only**

While Muscat has risen in popularity over the years on the heels of Moscato d'Asti - the best example of dry Muscat in Italy can be found in Chambave. In fact, it is the white wine from Valle d'Aoste for which Valle d'Aoste is most known. This Muscat is bone dry and has beautiful floral aromatics.

<u>Item Code</u>	<u>Size</u>	<u>Price</u>
ICV047	12/750	\$160, 144/5

**La Crotta di Vegneron Cornalin 2013 \*DI only**

In the 1800's Cornalin was as popular and respected in the region as Fumin but when phylloxera and other diseases arrived, growers abandoned it because of its susceptibility to disease. Research by the local agriculture school has recently helped revive the indigenous variety, while its plantings are still scarce, it has developed a small foothold in the area. It has dense, dark fruit and mild fine tannins. Fuller than Chambave but not quite as structured as Fumin.

<u>Item Code</u>	<u>Size</u>	<u>Price</u>
ICV048	12/750	\$152, 132/5

**La Crotta di Vegneron Chambave Muscat Attente 2009 \*DI only**

This is a reserve selection of the finest parcels of Muscat. It is vinified in steel and then aged for forty months on the lees - 12 of those months in large, neutral botti.

<u>Item Code</u>	<u>Size</u>	<u>Price</u>
ICV049	12/750	\$228, 196/5

**La Crotta di Vegneron Nus Malvoisie Cuvee Particulière 2010 \*DI only**

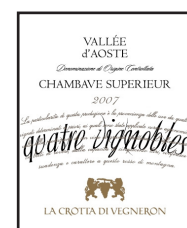
This is a selection of some of the oldest parcels of Malvoisie in the region. The wine is fermented on the skins for 30 days in stainless steel. The wine then goes into large botti where it ages an additional year on the lees. Aged then in bottle for another year.

<u>Item Code</u>	<u>Size</u>	<u>Price</u>
ICV050	12/750	\$228, 196/5

**La Crotta di Vegneron Chambave Superieur 4 Vignobles 2013 \*DI only**

The Quatre Vignobles is selected from four of the top vineyards in Chambave. The vineyards are selected because of they tend to produce more age-worthy wines. Fermented in steel and then aged for twelve months in a mix of steel and neutral tonneaux. Notes of cherries, licorice and mountain herbs with more dark fruit and spice on the palate.

<u>Item Code</u>	<u>Size</u>	<u>Price</u>
ICV051	12/750	\$180, 160/5

**La Crotta di Vegneron Rouge Crème 2013 \*DI only**

The rouge Crème is a blend of Vien de Nus, Petit Rouge and Syrah. Fermented in steel and then aged in 80% steel and 20% second and third passage barriques for one year. The Crème is more dominated by red fruits and has notes of alpine flowers and mint.

<u>Item Code</u>	<u>Size</u>	<u>Price</u>
ICV052	12/750	\$180, 160/5

**La Crotta di Vegneron Chambave Muscat Passito Prieuré 2014 \*DI only**

The winery's best bunches of Muscat are selected and dried in specially ventilated rooms to concentrate their flavor and sweetness. Fermentation takes place in stainless steel followed by 12 months of aging in steel on the lees with frequent batonnage.

<u>Item Code</u>	<u>Size</u>	<u>Price</u>
ICV053	12/375	\$260

