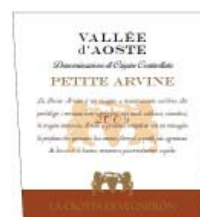
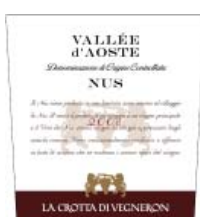
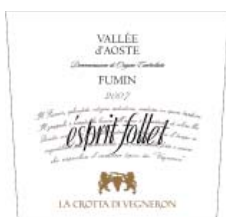


# LA CROTTA DI VEGNERON



*This is a small co-op located in the village of Chambave, just east of the city of Aosta. As with Blanc de Morgex, L'Enfer D'Arvier and Donnas, this co-op emphasizes classic and stunning expressions of the individual terroirs of these tiny sub-appellations (Chambave and Nus) that would otherwise be left undiscovered due to the tiny patchwork of vineyard holdings in these villages.*

*These are steep, south-facing vineyards pasted to the sides of the mountains that soar above them. The vines grow between 450 and 1050 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 provides ample ripeness as well as refreshing acidity.*

*The 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 all fermented with natural yeasts to help emphasize their individual expression.*

*(All items are 12/750ml.)*

**Pinot Noir Bianco Vallée d'Aoste 2009:** 100% Pinot Noir vinified off the skins, lending the wine a slight pink color.

Item code: ICV009 \$144, 136/3 (5)

**Pinot Noir 2009:** All tank aged, this wine is brimming with little, minerally red fruits. Think of it as a lighter-style Chambolle. A perfect alternative for value Pinot Noir!

Item code: ICV016 \$160, 144/3 (5)

**Petite Arvine 2009:** 100% Petite Arvine grown at 450 to 600 meters. Stainless steel fermented and aged for 6-8 months prior to bottling. This is a fine, mineral, citrusy white, and its first vintage!

Item code: ICV012 \$168, 160/3 (5)

**Chambave 2009:** A 100% tank-aged blend of 70% Petite Rouge, 30% Field Blend (Mayolet, Fumin, Cornalin, Pinot Noir). A fresh, aromatic, medium-weight red emphasizing both red and black fruits, white pepper and asian spices like coriander and cardamom.

Item code: ICV011 \$160, 152/3 (5)

**Chambave Superieur 4 Vignobles 2008:** Made from four vineyards, each with 25-30 year old vines, aged half in tank and half in 500L tonneaux, mostly used. Beautiful, minerally red-black fruits, with a lovely texture and weight, and balancing acidity.

Item code: ICV005 \$240, 220/2 (5)

**Nus Vallée d'Aoste 2009:** The village of Nus is a few km west of Chambave and features its own local varietal called Vien de Nus. A blend of 50% Vien de Nus, 25% Petit Rouge and 25% other indigenous varietals. This aromatic red bursts with aromas of white pepper, purple fruits and wild mountain herbs.

Item code: ICV015 \$160, 152/3 (5)

**Nus Superieur "Crème" 2007:** The "Superieur" is a selection of the best grapes each harvest. It is vinified and aged in tank for one year. The blend is 50% Vien de Nus, 25% Petite Rouge, and 25% of other indigenous varietals. The wine is deep and textured with aromas of violets, wild mountain herbs, ripe plums and overtones of apricots. Production is limited to around 1,300 bottles a year.

Item code: ICV004 \$240, 220/2 (5)

**Fumin "Esprit Follet" 2008:** Like Lagrein and Teroldego, Fumin is a distant cousin of Syrah. The wine is a bit bigger, darker, and rounder, with peppery notes, and a lovely underlying minerality and acidity. The wine was aged predominantly in Botti Grande (70%) and the balance in barriques, mostly used. The 2007 was awarded 3-Bicchieri by Gambero Rosso for 2010!

Item code: ICV017 \$240, 224/2 (5)