

LAURENT THEODULE
VALLE D'AOSTA D.O.C. CHAMBAVE

Region	Soil	Elevation	Alcohol
Chambave, Valle d'Aosta	Morenic, loose, sandy soil with 30% slopes, south- facing exposure,	600-650 meters above sea level	12.5%

Vineyard Quichet municipality district

Grape Varieties Petit Rouge 80%, Syrah 20%

Vinification Destemming of refrigerated grapes, fermentation for 12 days in stainless steel at a controlled temperature of 22 / 24°C with daily pump-overs.

Aging Aging in steel for 7 months, and in bottle for 2 months

Tasting Notes Ruby red colour with violet reflections. On the nose, it has good intensity, with notes of violet and rose. On the palate, it is balanced, fresh, and mineral, with notes of red fruit.

Reviews

