

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



Region	Soil	Elevation	Alcohol
Chambave, Valle d'Aosta	Morenic, loose, sandy with 25-30% slopes south and east exposure	600-650 meters above sea level	12.5%

**Vineyard** Quichet district and Municipality Verrayes, Cort and Diémoz district.

**Grape Varieties** 100% Moscato Bianco (Muscat)

**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** Straw yellow with greenish reflections. Typical and very fine Moscato aroma, with hints of sage, thyme, and rose. A full-bodied wine with good minerality and acidity.

### Reviews