



Blanc de Blanc Brut Blanc de Morgex et de la Salle DOC



- **Cave Mont Blanc de Morgex et La Salle** is a cooperative that was formed in 1983. Cave Mont Blanc **represents 80 small, artisan, grower members**, each too small to produce and bottle their own wine. These farmers combined control a total of 18 hectares, which translates to 90% of all harvested grapes in the prime vineyards between Morgex and La Salle.
- They produce white wines from **Aosta's only indigenous, white grape, Prie Blanc**.
- The temperature and dryness of the air make soil and vine disease scarce allowing the cooperative to use **European, non-grafted vines**, which results in **healthier, longer-lived wines with greater purity and character**.

Varietal: 100% Prie' Blanc

Appellation: Vallée d'Aoste Blanc de Morgex et de La Salle DOC

Production Zone: Morgex in the Aosta region with an altitude of 1200m a.s.l.

Soil: Sandy, gravelly mountainous soils

Vinification: First fermentation in big barrels and stainless-steel tanks. Second fermentation in bottle (Metodo Classico). Degorgement after 18 months

Cave Mont Blanc believes in a philosophy of **strict non-interventionist, natural wine production**, always respecting the terroir and the traditions and culture of the territory. Indigenous yeasts are used in stainless steel, temperature controlled, fermentation.



- *Light straw yellow, tending toward green. Fine and persistent perlage. On the nose, floral and fruit aromas on the nose, with fresh minerality and hints of alpine fruit on the palate.*
- *Excellent as aperitif, it pairs well with lardo DOP (pork fat) and vegetable flan with fondue.*

Proudly imported by

www.panebiancovies.com

PH: 212 685 7560



See our portfolio at

www.seventy.com/panebianco