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Alpine Wines



WINTER
2021

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Alpine Wines

The call of the mountains

With enforced confinement come dreams of escape. In this wintry season, the call of the mountains is particularly strong.

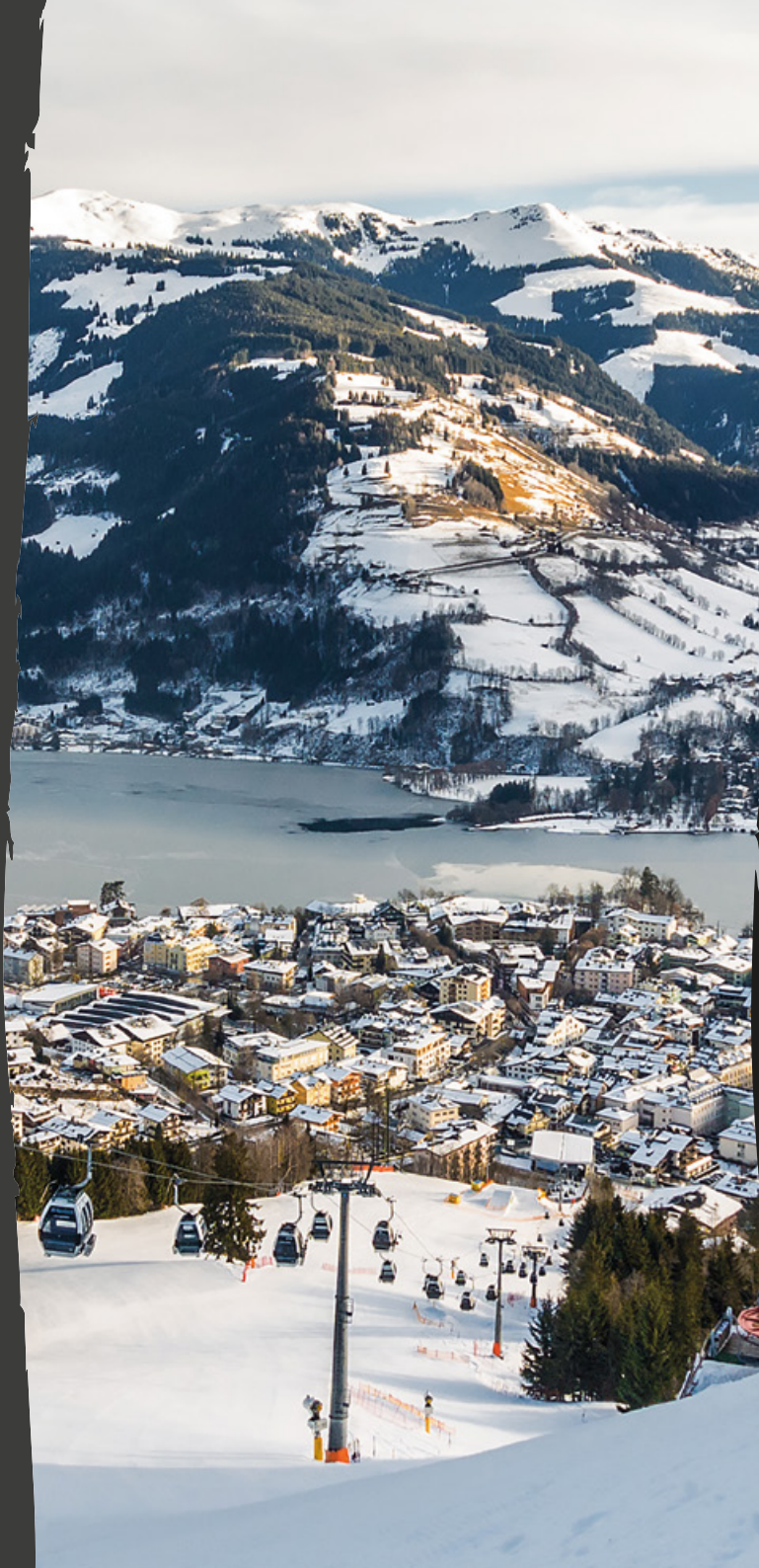
For some, it's the thought of sweeping vistas; for others, it's the promise of adventure. For many, it's the spectacular local feasts that loom large in the imagination: the cheeses, the meats, the mushrooms, and the wines.

While the Alps exert an influence on many of Europe's fine wine regions, from Burgundy to the Northern Rhône and the Langhe (and even the vineyards of Châteauneuf-du-Pape, affected by Mont Ventoux, geologically part of the Alps), here, we're talking of wines produced even closer to the mountains.

These alpine wines are made with heroic viticulture on steep terraces and rocky outcrops, by producers with just a few hectares of vines to their names.

The results, often made from grapes you won't find anywhere else, can be spectacular: wines with crystalline purity, vibrant freshness, and a clear sense of place. They're particularly food friendly, and often come in at relatively low alcohol levels.

We've taken the opportunity to put together a selection of wines from key alpine regions, and just beyond. From the Jura to Trentino, via Switzerland and the Savoie, the Valle d'Aosta and Valtellina, here are a few of our favourite producers, shining a spotlight on what makes them so special.



Because so many of these alpine wines sing even more clearly alongside a meal, we've included a couple of recipes courtesy of author **Meredith Erickson**, from her stunning book, '**Alpine Cooking**'.

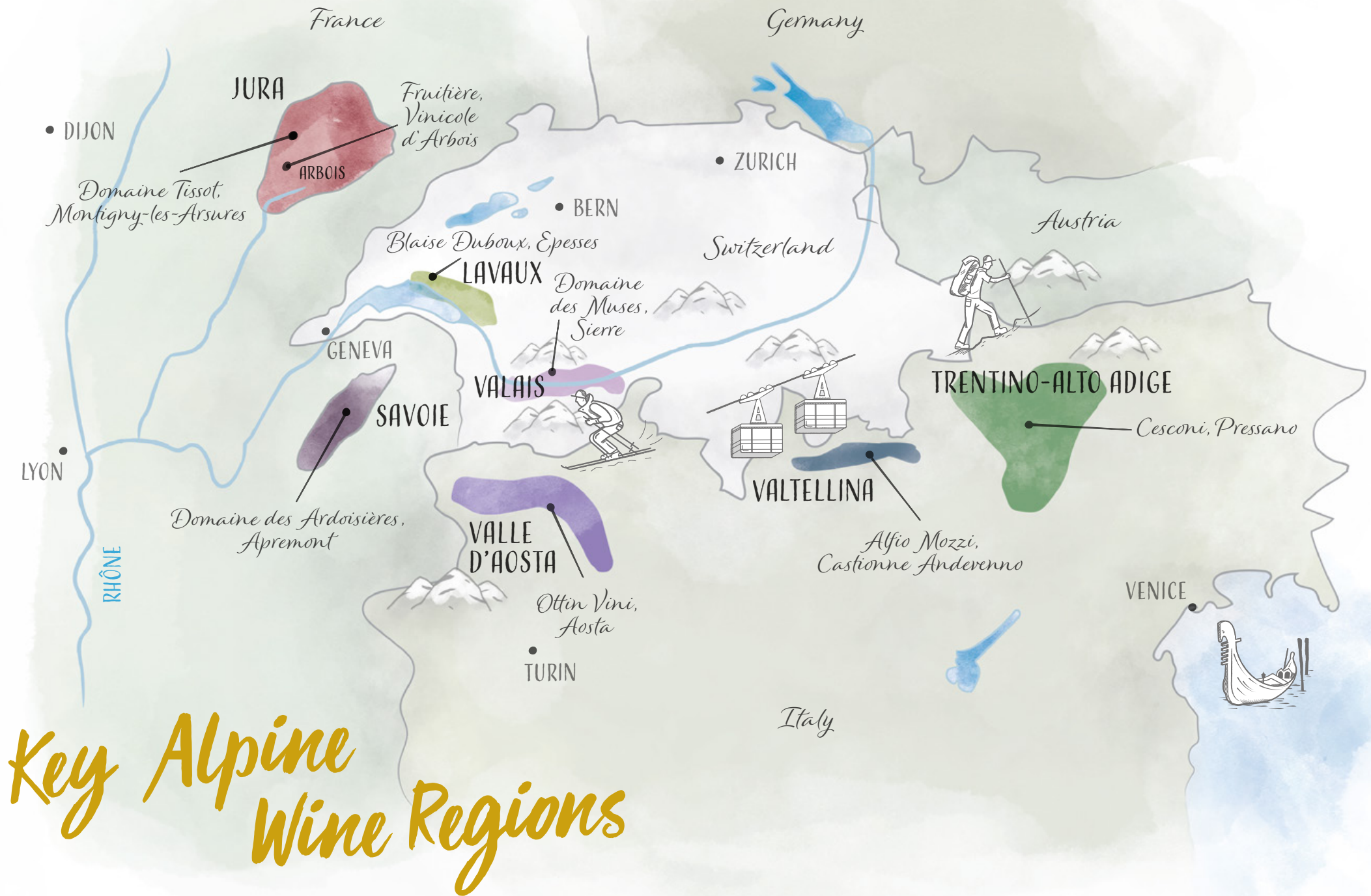
While we all await times to return to normal, we hope these wines bring some of the same pleasure of the mountains in the safety of your own home.

 Catherine

**Robbie & Catherine
Toothill Petrie**

January 2021

PS. Alongside this selection, we'll be releasing a few other wines from exciting estates: do keep an eye on the website.



Jura, France

East of Burgundy, in the shadow of the Jura mountains, the Jura wine region has, in recent years, become a trendy place for wine lovers to seek out.

That's no surprise. Here, small domaines are making focussed, ageworthy wines from indigenous grapes like Savagnin, Poulsard, and Trousseau, and Burgundian varieties alike. Producers are pushing the boundaries of biodynamic viticulture and hands-off winemaking. They're making the most of this region's unique terroir, where the Trias and Lias clay soils erupt through a limestone shelf, creating very special growing conditions.

secondary fermentation initiated by the addition of Stéphane's own liqueur de tirage, made from the domaine's fermenting straw wine.

The **Arbois Chardonnay Patchwork**, meanwhile, is the perfect introduction to the Chardonnay range here: while other wines come from single sites, this is his blend from across the estate. The average age of vines is around 50 years, which is fairly senior for an 'entry' wine.

For the reds, look no further than the **Arbois Rouge DD Sans Soufre**. This cuvée is an homage to Stéphane's father, André (dédé/DD) who began making this wine. It is a blend of Pinot Noir, Trousseau and Poulsard which is made in a "glouglou" style, without sulphur, for easy drinking ("glug glug!"). Its long, gentle fermentation and ageing in hundred-year old foudres preserve the natural freshness of the grapes.

Then, there are the **Vins Jaunes**. Examples from this address are some of the most complex, ageworthy, remarkable bottlings of this style made in the world. If you've never tried Comté cheese with Vin Jaune, you simply have to.

For a more complete list of Stéphane's wines available, do check our website.



Domaine Tissot Montigny-les-Arsures, France

BÉNÉDICTE ET STÉPHANE TISSOT

Tasting with Stéphane Tissot is one of the most exhilarating, educating experiences in the wine world. His passion for his subject and his depth of knowledge are staggering, as is his desire to push boundaries in a region that's long been overlooked by fine wine lovers.

He's a leading light of the biodynamic wine world, and a champion of working as naturally as possible in the cellar. In the vineyards, he's been experimenting with high density plantings, à la Olivier Lamy in Burgundy: always looking to take his wines to the next level.

His is an enormous range of wines, and just a small selection are listed here.

His **Crémant de Jura Indigène** is one of the most joyful sparkling wines we know. A blend of 50% Chardonnay, 40% Pinot Noir and 5% each of Poulsard and Trousseau, its name refers to the use of only natural ingredients in its winemaking: primary fermentation with indigenous yeasts, and

£ Bottle  Case  Drink

2020 Crémant de Jura Indigene (Sparkling)	£24	£144/6	2021-2028
2018 Arbois Chardonnay Patchwork	£19.50	£117/6	2021-2027
2019 Arbois Rouge DD Sans Soufre	£19.50	£117/6	2021-2024
2011 Arbois Vin Jaune, 99 Mois d'Elevage	£70/62cl	£420/6	2022-2040
2013 Château Chalon Vin Jaune	£75/62cl	£450/6	2022-2045



Savoie, France

Savoie is a region that's hard to define. Vineyards are found in pockets, like islands, between hills and mountains, clinging to terraces above villages or found in valleys. There are numerous grapes that are rarely found elsewhere: varieties like Persan, Mondeuse, Jacquère, Gringet and Altesse. Historically produced to be consumed locally, these are wines that match brilliantly with the local fare. The fact that so little attention has been paid to the region means that there is still an opportunity to discover truly revolutionary vigneron, who have been pushing boundaries for years.



Domaine des Ardoisières Apremont, France

BRICE OMONT

Domaine des Ardoisières is one of the most exciting estates that we've come across from anywhere in the world. It's run by Brice Omont, who between 2003 and 2010 worked alongside legendary Savoyard winemaker Michel Grisard, in the vineyards that Grisard had replanted in the late 1990s, overlooking Cévins.

Brice is from the north of France, and had studied agricultural engineering before working for a Champagne house. Fascinated by biodynamics, of which Grisard was a pioneer in the Savoie, Brice agreed to work as Grisard's assistant, before taking over fully in 2010. He's subsequently side-stepped away from biodynamics, although his attention to detail in the vineyards is second to none.

From these remarkable vineyards overlooking Cévins comes the red **Améthyste**, a blend of Persan and Mondeuse that's as pure and mineral a red as you'll come across. Meanwhile **Schiste**, from a blend of Jacquère, Roussanne, Mondeuse Blanche, and Pinot Gris, is a wine that's astonishingly tense and vibrant. It benefits from decanting, and could do with a year or two in bottle, but this is clearly a grand cru of the Alps.

The Cévins vineyards were so costly to work that Brice was keen to develop a more accessible range. From the vineyards above St-Pierre-de-Soucy, he makes the **Argile Blanc**, a blend of Jacquère, Chardonnay, and Mondeuse Blanche, that's herbal, tangy, and wonderfully alpine, while the **Argile Rouge** is a blend of Gamay, Mondeuse and Persan, and is grippy, juicy, and brilliantly earthy.

In short, Brice's wines are quintessentially alpine, and simply have to be discovered.

	£ Bottle	Case	Drink
2018 Argile Blanc, IGP St-Pierre-de-Soucy	£22.50	£270/12	2021-2026
2018 Argile Rouge, IGP St-Pierre-De-Soucy	£27	£324/12	2021-2027
2018 Schiste, IGP Cévins	£40	£240/6	2022-2035
2016 Améthyste, IGP Cévins	£60	£360/6	2021-2035

Recipe

Tartiflette *Serves 4 to 6*

This dish is potato gratin turned up to eleven: potatoes, bacon, wine, cream, and an entire wheel of cheese. You cannot travel through the Savoie without running into tartiflette—named after the old Savoyard word for potato, *tartifle*. The name of Reblochon cheese comes from the verb *reblocher*, which means “to milk a second time” (resulting in more cream in the milk). Only three breeds of cow produce the milk used to make AOC (*Appellation d'origine contrôlée*) Reblochon: the Abondance—you're well acquainted with these girls—the Montbéliarde, and the Tarine. All of these cows can happily navigate mountainous terrain, which is crucial in the summer when they are moved up to Alpine meadows and milked at higher altitude for the season.

Notes

Many people cook the potatoes for *tartiflette* in oil, but Savoie royalty and chef Marc Veyrat told me to fry them in a bit of butter before baking, so who am I to argue? The guy has Reblochon running through his veins.

By definition, tartiflette can be made only with Reblochon: the type of cheese is non-negotiable. However, because commercially importing Reblochon, a raw-milk cheese, into the United States is illegal (thanks to the FDA mandate on pasteurization), and because border agents tend to view the smuggling of stinky cheeses as non-negotiable also, American readers can substitute a Reblochon-style tomme called Le Délice du Jura, which is available at any good cheese shop. Ask your cheesemonger for one whole tomme. Most weigh around 1 pound (450g) and are about 5 ½ inches (14cm) in diameter.

Source: Alpine Cooking, by Meredith Erickson

Wine Pairing:

The Argile Blanc from Domaine des Ardoisières, that's herbal, tangy and wonderfully alpine - ideal with this rich dish.

You will need

Oval baking dish that measures 13 ½ by 7 ¼ by 2 ½ inches (34 by 19 by 7cm)

8 ounces (225g) thick-sliced bacon, cut into lardons or diced

2 yellow onions, finely chopped

3 tablespoons unsalted butter

2 pounds (900g) Yukon gold potatoes, peeled and cut into medium dice

1 teaspoon fine sea salt

1 teaspoon freshly ground black pepper

1 cup (240ml) Savoy white wine, such as Apremont, Chignin-Bergeron, or Roussette de Savoie

½ cup (120ml) crème fraîche

1 wheel Reblochon cheese

1 garlic clove, smashed

Cornichons and/or Pickled Mushrooms to serve (optional)

Baguette or other crusty bread to serve (optional)



Preheat the oven to 400°F (200°C).

In a large sauté pan over medium-low heat, cook the bacon until it starts to render its fat and crisp slightly around the edges, about 5 minutes. Stir in the onions and cook until translucent, 5 to 7 minutes. Stir in the butter, followed by the diced potatoes.

Turn the heat to medium and continue to cook, stirring occasionally, until the potatoes begin to soften, about 5 minutes. Season with the salt and pepper and pour in the wine. Continue to cook until the wine has been absorbed, 5 to 7 minutes. Remove from the heat and stir in the crème fraîche.

Scrape any white mold off the skin of the Reblochon to reveal its saffron-orange rind. Take the Reblochon wheel and cut it across the center into two “full moon” halves. Then cut each moon into two half-moons.

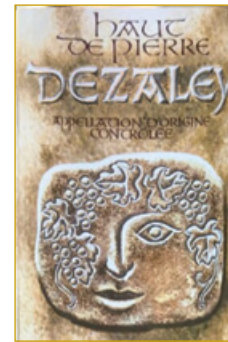
Rub the inside of a baking dish all over with the smashed garlic. Spoon in half of the potato-bacon mixture. Top with two of the Reblochon half-moons, rind-side down. Add the rest of the potato-bacon mixture and top with the remaining cheese half-moons, rind-side up.

Bake until the cheese is melted and the potatoes are fork-tender, about 20 minutes.

Serve the tartiflette with cornichons and/or pickled mushrooms and a nice loaf of crusty bread.

Lavaux, Switzerland

Stretching 30 kilometres along the shores of Lake Geneva, Lavaux has hosted vines since Roman times. But it was the medieval Benedictine monks who created the terraces that allowed winemaking to thrive, allowing the steepest slopes to be planted. Those terraces have qualified this stunning region as a UNESCO World Heritage site. The lake acts as a moderating influence on temperatures, while the south-facing vineyards absorb every bit of the sun's warmth. Indeed, it's been said that, thanks to these two things, the climate is almost mediterranean here. Chasselas is the key grape here - sometimes known as Fendant in Switzerland - and within Lavaux, there's a Grand Cru appellation system, with two villages, Calamin and Dezaley, designated Grand Cru AOC.



Blaise Duboux
Epesses, Switzerland

BLAISE DUBOUX

@bduboux_vins

Blaise Duboux is the seventeenth generation of his family to work the steep vineyards that rise up over the waters of Lake Geneva, where the domaine's history stretches back over 500 years.

Blaise took over the estate in 2010 from his father, having worked alongside him since the age of 18, even during his studies in oenology, and having completed his first full vintage in 1988.

The estate is just five hectares. Blaise grows eight different grape varieties here. Of these, by far the most important is Chasselas. Hugely committed to his vineyards and fascinated by biodynamics, he's one of the few vigneron to use its practices in the vineyards of Lavaux, without official certification, though the estate has been certified organic since 2018.

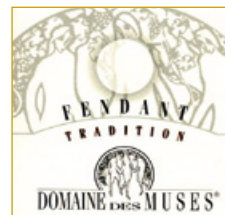
His **Les Murets** comes from the commune of Vilette. It's a delicate, elegant expression of Chasselas: the perfect introduction to the grape. From sandy, chalky soils, it's a mineral, floral wine, ideal with lighter dishes.

Les Hauts de Pierre, meanwhile, is the pinnacle of Blaise's production. It comes from a single parcel of old vine Chasselas, and is powerful, textured, and intense, almost reminiscent of top Burgundy. It's a brilliant wine, that will age wonderfully, too.

	£ Bottle	£ Case	Drink
2019 Les Murets Vilette	£13.50	£81/6	2021-2024
2019 Haut de Pierre Dezaley Grand Cru	£32	£192/6	2023-2033

Valais, Switzerland

Responsible for a third of Switzerland's wine production, and overshadowed by some of the world's greatest spots for mountain sports, including Zermatt, Verbier, and Crans Montana, the Valais runs alongside the River Rhône. There's a huge range of indigenous grape varieties to be found here: Petite Arvine, Humagne Blanc and Humagne Rouge, and Cornalin make this an ampelographer's dream. Meanwhile, international varieties, most notably Syrah and Marsanne, have made their way up the river, and found their home here, too. With such a huge variety of grapes, it's no surprise that there are loads of different styles.



Domaine des Muses Sierre, Switzerland

ROBERT TARAMARCAZ

Founded in 1992 by Nicole and Louis Taramarcas, in the heart of the Valais, not far from Sierre, Domaine des Muses is now run by their son, Robert, and his wife, also called Nicole, with his parents still involved. The estate takes its name from the family's love of theatre: they run the Festival des Muses every year, and names of many of their wines refer to the muses themselves.

At university, Robert studied economics and law, before working towards taking over the estate. That included a stint working in New Zealand at Sacred Hill, before studying oenology in Dijon.

He makes a huge range of wines, from indigenous and international varieties. His Chasselas, here known as **Fendant**, comes from old vines and is delicate and floral. His **Heida**, made from the Savagnin Blanc grape, is citrus, driven, and ageworthy. His **Petite Arvine** is intense and savoury. However, all his whites are all focussed, mineral, and food friendly.

Meanwhile, his **Humagne Rouge** is juicy and floral, with silky tannins, and a slightly savoury finish. The **Cornalin** is floral, delicate, and a brilliant example of a mountain red. Of Robert's international varieties, his **Syrah** is our pick: it's a peppery, dark fruited wine, with silky tannins and an elegance that wouldn't look totally out of place a few hundred kilometres down the Rhône in Côte-Rôtie.

An extensive range, the wines of Domaine des Muses are all defined by impressive purity, freshness, and beautiful fruit character.

	£ Bottle	🍷 Case	🍷 Drink
2019 Fendant Tradition	£22	£132/6	2021-2024
2019 Heida Tradition	£27	£162/6	2021-2028
2019 Petite Arvine Tradition	£28.50	£171/6	2021-2026
2018 Humagne Rouge Tradition	£30	£180/6	2021-2025
2019 Cornalin Tradition	£31.50	£189/6	2021-2025
2017 Syrah	£36	£216/6	2021-2028

Recipe

Wine Cave Fondutta

Serves 2 or 3 - Easy

I first tried this dish deep inside the wine cellar at Ciasa Salares in Badia (Alto Adige) and it knocked my socks off. Fonduta actually originates in Aosta, where it's called *Fonduta alla Valdostana*. The Piedmont cousin of the French *Fondue Savoyard* and all of the Swiss fondues, fonduta typically has just two ingredients—a local fontina cheese and white truffles—and, unlike other fondues, no local wine or kirsch.

That one in the wine cellar, though? Picture a hunk of fontina, some milk, a splash of cream, and then, when you're almost finished, you crack two eggs into the bottom of the pot to make the most unctuous scrambled eggs of your life. Top that with some shavings of local speck and drink your choice of one (or more) of the twenty-four thousand or so bottles that line the cave walls.

It turns out Ciasa Salares is one of the top three wine caves in the Alps. Stefan Wieser, the owner and cellar master, is a complete wine obsessive, and his long wine list printed on luxuriously thick paper, is so well-considered that you may want to take it upstairs and spend the night with it.

Stefan's son, Jan Clemens, is just as dedicated, and he was the one who thankfully disclosed the cave fonduta recipe, and insisted on a little orange wine to go with it. On that particular night, it was Josko Gravner's Ribolla. Finding an incredible wine bar hidden in the Dolomites is one thing. Realizing the establishment is filled with rare finds and the best Friulian list outside of Friuli is quite another. Ciasa Salares and the wine cave at La Perla Hotel (just down the road in Corvara) also operate as bottle shops with separate to-go list prices.

Though fonduta is not quite fondue, you are still sharing a pound of hot cheese with bread for dinner here, so fondue rules do apply.

Source: Alpine Cooking, by Meredith Erickson

Wine Pairing:

Petite Arvine from Elio Ottin, matching the local white with the mountain cheese made in the same valley.

You will need

Traditional fondue set or an enameled cast-iron saucepan (such as Le Creuset's 6-cup [2L] saucier pan) with a camping stove

1 cup (240 ml) milk

¼ cup (60ml) heavy cream

1 pound (450g) thinly sliced or grated Fontina Val d'Aosta cheese

1 whole baguette or French country loaf, cut into 1-inch (2.5cm) cubes

2 eggs

Dried smoked ham (preferably aged 2 to 3 years) for serving (optional)



Notes

Fontina is a salty cheese, so don't be tempted to season the fonduta until the very end, if at all. This recipe is based on the flavor of Fontina Val d'Aosta, so if you cannot find it, please skip—this is completely fontina-centric. Optional accompaniments include sweet pickled white onions, gherkins, boiled new potatoes, fried polenta, and South Tyrolean speck or smoked ham.

In a heavy saucepan or a fondue pot over medium heat, combine the milk, cream, and Fontina cheese, stirring continuously with a wooden spoon. The cheese will melt quickly, but don't worry if the mixture feels and looks too runny. At around the 7 minute mark, the magic starts to happen. Transfer your fondue pot to the table set-up, if using, and enjoy with the baguette. (Alternatively, you can hover over the stove top, using a fork to dip your bread, while standing. I've done this and much, much worse.)

At the first inkling of "Wow, I've eaten a lot of cheese," the bottom of the pot should be coming into view. You may even encounter a circle of burnt cheese sticking to the center, known in French, for reasons lost to history, as *la religieuse*, "the nun." Now's the time to crack the eggs into the pot and stir away for about 30 seconds until a perfect scramble has formed. Remove from the heat. If desired, shave in some dried smoked ham, and enjoy.

Valle d'Aosta, Italy

The Valle d'Aosta, or Vallée d'Aoste in French, sits in the shadow of Mont Blanc, just across the border from France. This is a fiercely independent region, with some 50% of the population able to speak Italian, French, and the local language Valdôtain. The wines here have a distinctly Gallic flare, too, with Pinot Noir prevalent, alongside mountain varieties like Petite Arvine. These mineral wines are the perfect foil for the region's stunning charcuterie, as well as the local Fontina cheese.



Ottin Vini
Aosta, Italy

ELIO & NICOLAS OTTIN

@ottin_vini

Just above the town of Aosta, opposite the town's ski slopes, is Elio Ottin's tiny estate. Elio began making wine here in 1989.

He's since been joined by his son, Nick. As well as a trained ski instructor, Nick is an unashamed wine geek. He's done vintages in Burgundy and Australia, working at Hubert Lignier in Morey-Saint-Denis, among other estates. With this energy and exposure, he brings a new level of refinement to the wines: something that's allied to the brand new cantina.

While wine is Elio & Nick's primary concern, they also sell apples to the local cooperative. More recently, Nick has purchased a herd of cows, from which the family make their own delicious cheeses. All that means that for a week in the autumn, the family are tasked with picking grapes, harvesting apples, as well as herding the cows down from the high summer pastures. It's hard to imagine a more traditional alpine estate.

It was their **Pinot Noir** that first drew our attention to the estate. Just 9,000 bottles or so are produced of this stunning wine, that's made in an elegant, delicate style. It's one of the most delicious examples of the grape that we know, and with a saline, mineral finish, it's the perfect match for the region's charcuterie.

We've subsequently discovered their **Petite Arvine**, too. A grape variety more commonly associated with Switzerland, to the north, it's a textured, intense white that impresses with its almost tropical flavours, as well as its stunning minerality. It's a simply delicious white, that shows once again why Ottin are one of our favourite estates.

£ Bottle  Case  Drink

2019 Petite Arvine £16.50 £99/6 2021-2026

2018 Pinot Noir £18.50 £111/6 2021-2028

Valtellina, Italy

In the far north of Italy, near the border with Switzerland (St-Moritz is just 20 miles away as the crow flies), is the region of Valtellina. Here, narrow vineyards cling to impossibly steep hillsides, with some 2,500km of terraces, some of which can only be reached by funicular. Once a significant wine-producing region, thanks to its position on trans-alpine trading routes, wine production ebbed away as more direct trade routes opened. But the vineyards, and the spectacular terroir, remained.

There are more than 900 different growers in this remote corner of Italy, but most choose to sell to either cooperatives or larger producers. Nebbiolo is the key grape, here known as Chiavennasca, and on the schist soils at high altitudes it produces softer, more elegant, lower alcohol examples than further south in the Langhe. The Valtellina Superiore zone is home to the region's finest wines, and this area is split into smaller subzones which stretch along the valley: Sassella, Grumello, Inferno, Valgella and Maroggia. For cool, elegant, refined alpine reds, look no further than Valtellina.



Alfio Mozzi
Castionne Andevenno, Italy

ALFIO MOZZI

@alfiomozzi

Alfio Mozzi is the third generation of his family to work the schist terraces of the western end of the prized Sassella zone. However, he's the first person in his family to commercially bottle his own wines; his grandfather and father sold their grapes to the local cooperative.

Alfio himself worked as an ironmonger for 10 years, before returning to the family estate in 1998 at the age of 26. He decided to start bottling his own wines, refurbishing the historic *cantina*. In 2010 his nephew, Alessandro, joined him. A passionate agronomist, who studied at the local agricultural school, he's now converting their 3.5 hectares of terraces to organic viticulture, having used no fertilisers since 2010, and no herbicides since 2012.

The estate is planted to Chiavennasca, with a tiny amount of the indigenous Rossola grape, and from them Alfio makes three wines that bear the Valtellina Superiore DOCG label. The first, and the most important wine of the estate, is the **Sassella Valtellina Superiore 'Grisone'**. In 2017, it was the only wine they made, and therefore includes fruit from all three of the estate's vineyards, with schist terraces between 350m and 550m above sea level, including the old Mossino vineyard, with vines of over 100 years old. It's a stunning Nebbiolo, with amazing poise and a long and saline finish.

In the finest vintages, such as 2016, he also makes a tiny quantity of **Riserva**, with just 2,500 bottles produced in 2016. This all comes from the Mossino vineyard, their highest plot, planted in an amphitheatre that points due south. A blend of old and young vines, and a little of the high-acid Rossola, creates a wine of incredible focus, purity, and intensity. And finally, he makes a tiny quantity - just 2,000 bottles - of **Sforzato di Valtellina**: an Amarone-like dry wine, made from dried Nebbiolo grapes, that shows incredible refinement despite its power.

	£ Bottle	Case	Drink
2017 Grisone, Sassella, Valtellina Superiore	£20	£120/6	2021-2029
2016 Grisone Riserva, Sassella, Valtellina Superiore	£35	£210/6	2021-2034
2016 Sforzato di Valtellina	£45	£270/6	2021-2032

Trentino - Alto Adige, Italy

Trentino-Alto Adige is Italy's most northerly wine region, stretching north from the city of Trento all the way to the Austrian border. In practice, it's two separate regions, with countless differences. Trentino is mainly Italian-speaking, and the wines are dominated by varieties like Pinot Grigio, Pinot Bianco, and Chardonnay. Meanwhile, closer to the Austrian border, German dominates, and grapes like Muller-Thurgau and Sylvaner become more prevalent.

Although this is a high mountain region, with the stunning Dolomites towering overhead, and is found at the same latitude as Burgundy, the climate isn't as cool as you'd expect. Rather, the valley floors warm up quickly in summer, creating surprisingly ripe, intense wines, while consistent air currents reduce disease pressure.



Cesconi
Pressano, Italy

ALESSANDRO, FRANCO, ROBERTO
& LORENZO CESCONI

@cesconi.vini

Four brothers, Alessandro, Franco, Roberto, and Lorenzo, run the impressive Cesconi estate, situated just north of Trento, as the road starts to rise into the Dolomites.

The family have a long history of wine production here: their name first appears in the records of the town of Pressano in 1751, while documents attest to the purchase of the Olivar vineyard at the beginning of the 19th century. Their great-grandfather, Bernadino, took his Nosiola over the

mountains to Innsbruck on oxen-pulled wagons, while their grandfather, helped by their father, supplied several taverns in the nearby city of Trento.

But it's these four brothers who've revolutionised the estate. They work organically, and increasingly biodynamically, and produce taut yet characterful whites from the five hectares of vineyards that surround the estate.

Nosiola is the only autochthonous (indigenous) white variety in Trentino, with its origins dating back at least to the 16th century. There are debates as to the origins of its name: some claim it's due to the hazelnut ("nocciaola") colour that the grapes and stems take on at full ripeness; others point to the slight aroma of fresh hazelnuts when the grape is picked. The resulting wine is crisp, mineral, and incredibly ageworthy: a brilliant discovery for us.

For many, Alto Adige is where the **Pinot Grigio** grape reaches its pinnacle. The Cesconi example is a pleasing, easy going example, but with much more minerality and energy. It comes from a few different vineyards, at 400 metres above sea level, with vineyards cooled by the Ora del Garda wind that blows in the afternoon here.

From the historic **Olivar** vineyard comes a blend of Chardonnay, Pinot Grigio, and Pinot Bianco: a serious and complex white that blossoms with a few years in the bottle. The vineyard, and the wine, take their name from a centuries-old olive tree that overlooks the vines, and here the altitude of 450m as well as protection from northerly winds makes a very special microclimate.

	£ Bottle	🍷 Case	🍷 Drink
2018 Nosiola	£13.50	£81/6	2021-2028
2018 Pinot Grigio	£16.50	£99/6	2021-2024
2016 Olivar	£19.50	£117/6	2021-2028

A BRILLIANT
VALUE PICK

2018 Arbois Chardonnay, Fruitière Vinicole d'Arbois, Jura

This cool, unoaked Chardonnay is a beautiful pale gold colour, with a crisp, fresh, and inviting nose. Understated and racy, the palate is pretty and delicate, with a fine line of acidity and nicely detailed fruit: greengage and zippy lemon. It's a brilliant aperitif wine from the cool Jura hillsides, and outstanding value for money.

 @fruitierevinicolearbois

£ **£9.50 per bottle in bond**

£ **£57 per case of 6 bottles**

 Drink to 2021 - 2024



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