



L'ALPAGE

Chasselas

Why Switzerland? is a question we're frequently asked. For starters, it's the birthplace of the Rhône and therefore an extension of our work in France. Add to that its naked beauty, complex terroirs, and a bewilderingly complex riot of grape varieties, and we ask in return, how could we not? There are also personal roots to our love of Switzerland since it is where Daphne Glorian spent most of her summers as a child and her family still owns a small chalet there. Twice each year, once in summer and once in winter, Eric and Daphne spend a week in Switzerland, usually driving there from Gratallops and stopping at their favorite cavistes along the way to stock up for their vacation. In this fashion, they've become acquainted with all the top growers in Switzerland, bottle by bottle.

Among those many bottles were many Chasselas, which is not surprising since it is the second most widely planted variety in Switzerland, just behind Pinot Noir. Chasselas is indigenous to the Alps and unsurprisingly, when you remove it from home, it doesn't fare as well. Within Switzerland, it has a remarkable capacity to adapt to and reflect the terroirs in which it is planted. It reaches its zenith in the Grand Crus of Lavaux and its richly dense and profoundly mineral wines. If the architecture of Chasselas in Lavaux is Baroque, in the Valais and along the southwestern shores of Lac Léman it is Roccoco – playful, delicate, whimsical and full of joy and light – and the exact style we were searching for when we created L'Alpage.

L'Alpage is a custom cuvée selected by Eric Solomon to capture the pure minerality and refreshing qualities of Chasselas grown in specific terroirs along the upper Rhône river banks. This style of Chasselas is a friendly, thirst-quenching wine perfect for after a day of hiking or snowshoeing and always welcome with cave-aged Gruyère, raclette, or fondue. Initially, we launched this cuvée from vineyards in the Valais under the local name Fendant, but with the 2020 vintage, we discovered a plot of Chasselas in the village of Mont-sur-Rolle in La Côte – a singular place with a quintessentially Swiss vista taking in Lac Léman and the Alps. If you need a mental image, they're a lot like to beginning of the Sound of Music!

ORIGIN

Switzerland

APPELLATION

Mont-sur-Rolle

SOIL

Clay limestone, schist

AGE OF VINES

25 years old

ELEVATION

500-750 meters

VARIETIES

Chasselas

FARMING

Sustainable

FERMENTATION

Hand harvested, gentle pressing, fermentation in stainless steel tanks

AGING

6 months on the lees in stainless steel tanks, no bâtonnage

ACCOLADES

94 – 2019 L'Alpage – Jeb Dunnuck

