



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 the quintessential white wine to slake one's thirst after a day of skiing or mountaineering, the perfect wine to have with raclette or cave-aged Gruyère, the very calling cards of Switzerland. We were so transported by this wine that we couldn't think of a more suitable label than something that evokes the Art-Deco Swiss travel posters of the 1930s. The name L'Alpage refers to the mountain meadows where the famed Swiss dairy cows graze in summer. 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, gravel

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

