



CHANDRA KURT

Cornalin

Based in Zürich, Chandra Kurt is Switzerland's foremost wine writer, educator, and critic. She has authored more than 20 books on wine, including Chasselas – from Féchy to Dézaley – A journey to discover the treasures of the Vaud vineyards and the annual guide Weinseller, while also launching her wine magazine Weinseller Journal in 2015. She studied at the Universities of Zürich and Lausanne, and at the Institute of Masters of Wine in London. Putting her experience to practice and following her passion for Switzerland's indigenous varieties, she has launched her own line of wines from vineyards in Geneva, Vaud, and the Valais. Rather than a purely commercial exercise, her wines are an extension of her desire to understand the interaction of terroir and variety and to make wines that are not only a pleasure to drink but reveal something unique and special about the wines styles of her home.

ORIGIN

Switzerland

APPELLATION

Valais

SOIL

Clay limestone

AGE OF VINES

30 years old

ELEVATION

500 meters

VARIETIES

Cornalin

FARMING

Sustainable

FERMENTATION

Hand harvested, fermentation in stainless steel tanks, 10 day maceration after fermentation

AGING

6 months in stainless steel tanks

Her collection of wines includes a fresh and vibrantly youthful Chasselas from Geneva aptly named Glou Glou Chasselas, a range of Chasselas from the distinct terroirs of the Vaud, and a selection of indigenous varieties and wine styles from the Valais. She assembles each project first by understanding the vineyards, then guiding the winemaking to be as minimalist as possible. What is in the bottle is a pure reflection place and variety. While this may seem overly academic, it is a great way to begin to understand that the complexity of Swiss wines is truly worth exploring.

This cuvée is a collaboration between Chandra Kurt and oenologist Madeleine Gay made from Cornalin plated on clay-limestone soils near Sierre. Cornalin is indigenous to Italy's Val d'Aosta just over the St-Bernard pass from the Valais. So while Cornalin isn't exactly indigenous to the Valais, it is perfectly adapted to growing conditions here. With aromas of violets and smoke, flavors of sweet red cherries and elderberries, and charmingly rustic tannins, this is one of the most uniquely expressive red varieties grown in Switzerland today.

