



CHANDRA KURT

Dôle

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.

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 Pinot Noir and Gamay planted on limestone and slate soils in the heart of the Valais near Sion. Dôle is the local name for a blend of Pinot Noir and Gamay, and Chandra's version is a lithe and aromatic blend of 65% Pinot Noir and 35% Gamay. While neither of these varieties is indigenous to the Valais, they represent 40% of the vines planted here where they take well to the warm south and southwest-facing limestone and slate slopes above the Rhône.

ORIGIN

Switzerland

APPELLATION

Valais

SOIL

Clay limestone, slate

AGE OF VINES

35-40 years old

ELEVATION

600 meters

VARIETIES

Pinot Noir, Gamay

FARMING

Sustainable

FERMENTATION

Hand harvested, fermentation in stainless steel tanks, 10 day post-fermentation maceration

AGING

9 months in stainless steel tank

