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LES CRÊTES[®]

VALLE D'AOSTA



Crafted with **passion** and expertise, **LES CRÊTES wines** are born from **heroic, artisanal viticulture**-shaped by **extreme conditions** and rooted deep in the land. They tell the **story of the mountains** and of the **Charrère family**, who have cultivated them in the Aosta Valley for generations.

Today, the winery-carried forward by Elena, Eleonora, and Giulio-welcomes visitors to the **'Rifugio del Vino'** (Wine Refuge): a space dedicated to tastings and direct sales. The structure's lines recall the contours of mountain ridges, offering a refined expression of the winery's **dedication to hospitality**.

The **Alpine terroir**, with its steep slopes, cool climate, sharp temperature shifts, and dry, breezy air, offers ideal conditions for sustainable, **low-impact cultivation**. Sheltered by the Alps, the vineyards stretch between 500 and 900 meters above sea level. Scattered across 11 municipalities, they unfold in terraces and steps carved into the mountainsides **at the foot of Mont Blanc**. The heart of the estate lies in the historic vineyard on the panoramic Les Crêtes hill, overlooking the village of Aymavilles.

Producing around 225,000 bottles annually, Les Crêtes wines stand out for their **elegance**, complexity, minerality, and finesse. This signature style stems from a **meticulous, hands-on approach**: small plots are tended manually with great care to yield healthy grapes, while delicate vinification techniques preserve both tradition and the environment.





Rebàn Pas Dosé

Méthode Classique Blanc

Grape: Traditional variety 100%. White.

Vinification and ageing: Whole cluster pressing, fermentation in steel. Partial malolactic fermentation. Aged for 9 months in stainless steel tanks on the lees and for 42 months on the lees in bottle.

Tasting: Intense and mineral, with notes of cedar and plum, and a background of bread crust. Soft and savoury, with a fine perlage.

Food pairings: Fish dishes, mild and medium-aged cheeses, fish tempura. For the entire meal.

Serving temperature: 4/6 °C.



Rosé

Valle d'Aosta D.O.P.

Grape: Petit Rouge 100% (Indigenous variety). Rosé.

Vinification and ageing: Whole cluster cryomaceration. Fermentation and ageing on lees for 2 months in stainless steel tanks.

Tasting: Delicate, floral, with notes of strawberry, currant, melon and white peach. Fresh on the palate.

Food pairings: Aperitifs, sashimi, cold first courses, gourmet pizza.

Serving temperature: 10/12 °C.



Neblù Brut Nature

Méthode Classique Rosé

Grape: Blend of international and indigenous red grape varieties.

Vinification and ageing: Whole cluster cryomaceration followed by soft pressing, fermentation in stainless steel. Aged for 6 months in stainless steel tanks on the lees and for 30 months on the lees in bottle.

Tasting: Fragrant, with crisp hints of cherry and small red fruits. Elegant, with a long, savoury finish.

Food pairings: Raw seafood, shellfish, vegetarian tempura, mild cheeses, venison tartare.

Serving temperature: 4/6 °C.



Neige d'Or

Valle d'Aosta bianco D.O.P.

Grape: Petite Arvine 60%, Pinot Gris 40%. White.

Vinification and ageing: Whole bunch pressing. Fermentation and ageing on lees for 12 months (French oak 30hl cask and 300L barrels). Bottle ageing for 18 months.

Tasting: Elegant, structured with notes of white flowers, cardamom and Chinese mandarin. Vertical, concentrated, with great persistence and minerality.

Food pairings: Complex first and main courses, medium-aged goat cheeses, uramaki rolls.

Serving temperature: 12/14 °C.



Chardonnay Cuvée Bois

Valle d'Aosta D.O.P.

Grape: Chardonnay 100%. White.

Vinification and ageing: Whole cluster pressing of 7 crus. Fermentation and ageing on lees for 12 months in new and second-use 300L French oak barrels. Bottle ageing for 6 months.

Tasting: Intense and complex, with notes of flowers, hazelnut, vanilla and candied cedar, and mineral and spicy nuances. Long finish.

Food pairings: Foie gras, elaborate first courses, blue cheeses and fondue, fillet steak in a hazelnut crust.

Serving temperature: 12/14 °C.



Petite Arvine Fleur

Valle d'Aosta D.O.P.

Grape: Petite Arvine 100% (Traditional variety), single vineyard. White.

Vinification and ageing: Whole cluster pressing. Fermentation and ageing on lees for 9 months in stainless steel.

Tasting: Complex, with floral and citrus notes, hints of white flowers, orange blossom and flint. Full-bodied on the palate, intense and persistent.

Food pairings: Elaborate risottos, white meats with sauce, medium-aged cheeses, steamed ravioli.

Serving temperature: 10/12 °C.



Chardonnay

Valle d'Aosta D.O.P.

Grape: Chardonnay 100%. White.

Vinification and ageing: Whole cluster pressing. Fermentation and ageing on lees for 3 months in stainless steel.

Tasting: Varietal and fruity, with notes of banana and plum. Well-structured, fresh and mineral.

Food pairings: Shellfish and tuna, medium-aged cheeses, Ligurian-style rabbit.

Serving temperature: 10/12 °C.



Petite Arvine

Valle d'Aosta D.O.P.

Grape: Petite Arvine 100% (Traditional variety). White.

Vinification and ageing: Whole cluster pressing. Fermentation and ageing on lees for 2 months in stainless steel.

Tasting: Intense, fruity with notes of jasmine, peony and cedar. Vertical, fresh, with a long mineral finish.

Food pairings: Raw seafood, carpaccio, mild cheeses, Mediterranean cuisine.

Serving temperature: 10/12 °C.



Pinot Gris Brulant

Valle d'Aosta D.O.P.

Grape: Pinot Gris 100%. White.

Vinification and ageing: Whole cluster pressing. Fermentation and ageing on lees for 9 months in stainless steel tanks with daily pumping over, 4 months of ageing in the bottle.

Tasting: Floral with notes of lime blossom, hawthorn, medicinal herbs and pear. Full-bodied, with a perfect balance between softness and acidity.

Food pairings: Seafood starters, white meat, vegetarian dishes, mountain trout with herbs.

Serving temperature: 10/12 °C.



Chambave Moscato

Valle d'Aosta D.O.P.

Grape: Muscat Blanc 100%. White.

Vinification and ageing: Destemming and skin maceration in the press, fermentation and ageing on lees for 5 months in stainless steel.

Tasting: Fine and intense, with notes of white peach, sage and aromatic herbs. Consistent on the palate, with a very pleasant freshness and aromatic. Long finish.

Food pairings: Aperitifs, sage and nettle Toma cheese, blue cheeses, oriental cuisine.

Serving temperature: 10/12 °C.



Pinot Nero Revei

Valle d'Aosta D.O.P.

Grape: Pinot Nero 100%. Red.

Vinification and ageing: Destemming and whole berry cryomaceration. Fermentation in stainless steel, 18 months in used 700L casks and 18 months in bottle.

Tasting: Fine, with notes of ripe red fruits and cocoa. Velvety tannins with a persistent finish.

Food pairings: Pork and lamb, medium-aged cheeses, saffron risotto with ossobuco marrow.

Serving temperature: 14/16 °C.



Pinot Nero

Valle d'Aosta D.O.P.

Grape: Pinot Nero 100%. Red.

Vinification and ageing: Destemming and whole berry cryomaceration. Fermentation with daily pumping over and ageing in stainless steel for 6 months.

Tasting: Crisp, with notes of strawberry and wild berries. Harmonious, with velvety tannins and a fresh, mineral finish.

Food pairings: Aperitifs, grilled fish, Valdostana crepes, meat sushi.

Serving temperature: 14/16 °C.



Fumin La Cor

Valle d'Aosta D.O.P.

Grape: Fumin 100% (Indigenous variety). Red.

Vinification and ageing: Destemming and fermentation in stainless steel tanks with daily pumping over. Ageing for 12 months in used 300L barrels and 36 months in the bottle.

Tasting: Intense with notes of ripe fruit, wilted flowers and spicy hints. Smooth, with fine tannins against a backdrop of toasted notes and leather.

Food pairings: Matured red meat, game, medium and long-aged cheeses, venison "mocetta".

Serving temperature: 16/18 °C.



Fumin

Valle d'Aosta D.O.P.

Grape: Fumin 100% (Indigenous variety). Red.

Vinification and ageing: Destemming and fermentation in stainless steel tanks with daily pumping over. Ageing for 12 months in used 300L barrels and 6 months in the bottle.

Tasting: Fruity with notes of leather and spices. Characterful and fragrant, with abundant, silky tannins and notes of peat and liquorice. Fresh and persistent.

Food pairings: Braised meats, game, polenta with venison, goat's cheese Crottin cheese.

Serving temperature: 14/16 °C.



Nebbiolo Sommet

Valle d'Aosta D.O.P.

Grape: Nebbiolo (Picotendro) 100%. Red.

Vinification and ageing: Destemming, whole berry fermentation in stainless steel tanks with daily punching down. Ageing for 12 months in 25HL casks and in bottle for 12 months.

Tasting: Elegant, fresh, velvety with notes of blackberry, violet hints and balsamic scents. Smooth, slightly spicy and with a long finish.

Food pairings: Dishes based on pigeon, quail and pheasant, white meats, medium-aged cheeses, gIBLETS.

Serving temperature: 14/16 °C.



Nebbiolo

Valle d'Aosta D.O.P.

Grape: Nebbiolo (Picotendro) 100%. Red.

Vinification and ageing: Destemming, whole berry fermentation in stainless steel tanks with daily punching down. Ageing for 12 months in stainless steel tanks and 3 months in the bottle.

Tasting: Fruity, with notes of blackberry, cherry and hints of violet and balsamic scents. Fresh, elegant and savoury.

Food pairings: Risotto with vegetables, mild cheeses, tagliatelle with porcini mushrooms.

Serving temperature: 12/14 °C.



La Sabla 50 anni

Valle d'Aosta D.O.P.

Grape: 20%Syrah, 20%Petit Rouge, 20%Merlot, 40%Fumin half of which has withered. Red.

Vinification and ageing: Destemming and separate fermentation of the four grape varieties. 10 days fermentation of the dried Fumin grapes in 300-Liter oak barrels. Separate one-year oak ageing of the four vinifications, followed by blending. One-year oak ageing plus one-year stainless steel tanks ageing. Two-years bottle refinement.

Tasting: Complex and elegant, with notes of fruit jam, cocoa and balsamic hints. Balanced, intense, with great persistence and velvety tannins.

Food pairings: Game and matured meats, medium and long-aged cheeses, Venetian-style liver.

Serving temperature: 16/18 °C.



La Sabla Vino Rosso

Grape: Blend of red grape varieties. Red.

Vinification and ageing: Destemming, fermentation in stainless steel tanks with daily pumping over. Ageing in stainless steel tanks for 8 months and in the bottle for 5 months.

Tasting: Fresh, with soft tannins and notes of raspberry and violet. Balanced on the palate, with an intense and persistent finish.

Food pairings: Grilled meats, vertical selection of cow's milk cheeses, stewed tripe. For the entire meal.

Serving temperature: 14/16 °C.



Merlot Le Merle

Valle d'Aosta D.O.P.

Grape: Merlot 100%, Red.

Vinification and ageing: Destemming, whole berry fermentation with daily pumping over. Ageing for 18 months in new and second-use 300L oak barrels, 12 months in bottle.

Tasting: Elegant and full-body with notes of blueberry, blackberry jam and violet. Warm spicy nuances on the finish.

Food pairings: Grilled red meat, rack of lamb, roast kid. Dark chocolate.

Serving temperature: 16/18 °C.



Syrah La Tour

Valle d'Aosta D.O.P.

Grape: Syrah 100%. Red.

Vinification and ageing: Destemming of the grapes, fermentation in stainless steel tanks with daily pumping over. Ageing for 12 months in 300L used oak barrels and 6 months in the bottle.

Tasting: Spicy with notes of pink pepper and cherry. Elegant, complex, savoury and fresh. Soft tannins and a long, fruity finish.

Food pairings: Elaborate first courses, red meat with sauce, game, Parisian-style escargots.

Serving temperature: 14/16 °C.



Torrette Superiore

Valle d'Aosta D.O.P.

Grape: Petit Rouge 100% (Indigenous variety).
Red.

Vinification and ageing: Destemming, fermentation in stainless steel tanks with daily pumping over. Ageing in stainless steel tanks for 8 months, in bottle for 6 months.

Tasting: A typical varietal, with notes of wild strawberry, ripe plum and violet with a fresh and vivid minerality.

Food pairings: Polenta with mushrooms, roast and grilled meats, Valdostana-style steak.

Serving temperature: 14/16 °C.



Torrette

Valle d'Aosta D.O.P.

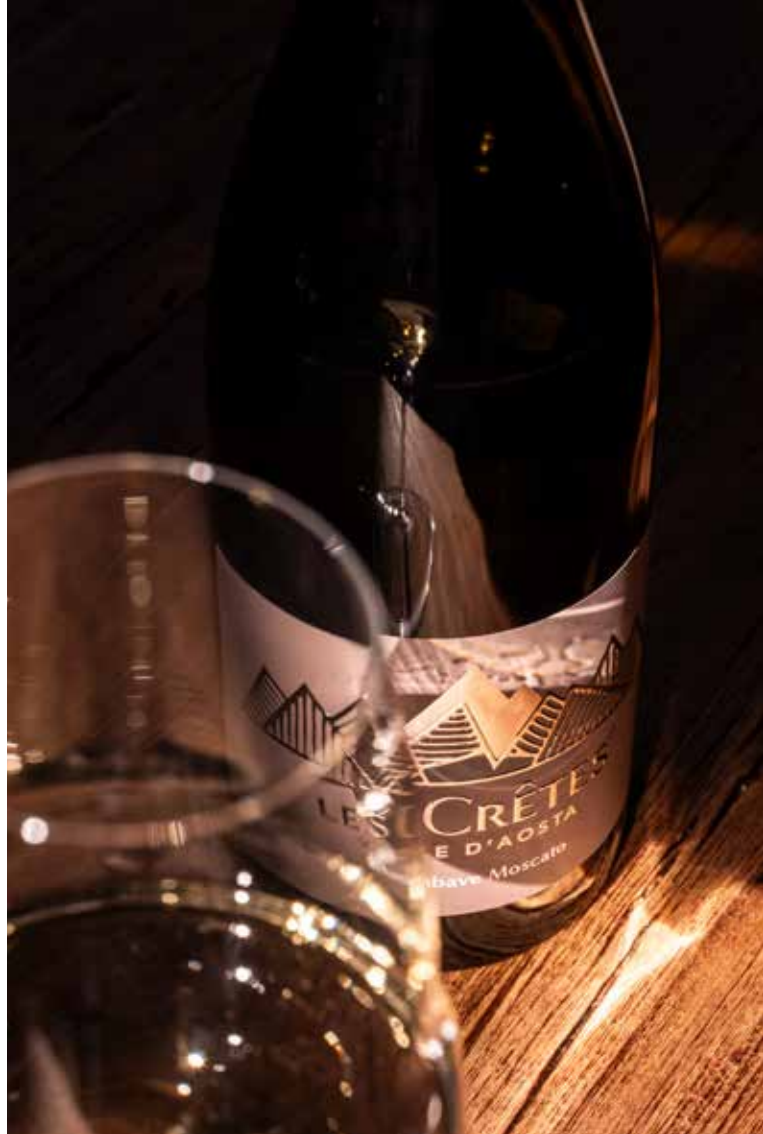
Grape: Petit Rouge 70%, 10% Cornalin, 10% Mayolet, 10% Fumin (Indigenous varieties).
Red.

Vinification and ageing: Destemming, fermentation in stainless steel tanks with daily pumping over. Ageing in stainless steel tanks for 6 months, in bottles for 2 months.

Tasting: A typical varietal, delicate and elegant, with notes of violet and wilted rose. Balanced, fresh, with crisp fruit, subtle tannins and a fresh finish.

Food pairings: Local charcuterie, pasta dishes with meat sauces, Valpellinentze soup.

Serving temperature: 14/16 °C.



**WINE BOUTIQUE & TASTINGS
GUIDED TOURS BY APPOINTMENT**

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