



Red Wine
Natural, Organic, Vegan-Friendly
Dry
Light Bodied
1500ml
12.5% alc./vol



Grosjean Rouge Gorge 1.5L Valle d'Aosta

Italy

\$29.95 per bottle (\$179.70 per case)

6 bottles per case

QUANTITY

-	1	+
---	---	---

Only 7 items in stock!

ADD TO CART


Fruity & Rustic

The Grosjean family traces its roots back to the village of Fornet in the high mountain passes of the Valle d'Aosta, Italy's smallest wine region, known as Valgrisenche where they raised cattle and made wine since 1969. Sustainable farming techniques have been in place since 1975: only organic fertilizers are applied and no pesticides or herbicides are used. Today, the winery is run by the third generation: four brothers working together and making some of the most exciting wines in this tiny and magical region.

Rouge Gorge is Grosjean's every day table wine. It is a blend based on Petit Rouge blended with other indigenous varieties like petite arvine, fumin, cornalin, premetta and vuillermin from the different old school co-planted vineyards. Both on the nose and the palate, it shows a fresh, lively and juicy style of mountain red with crushed black cherries, pomegranate, with fine

almond blossom and spice. This is a wine of immediate pleasure, absolutely delicious and easy drinking.

This is a terrific and fresh red, made to enjoy unapologetically with a varied assortment of meals and appetizers.

 Share

 Tweet

 Pin it

About the Winery

Grosjean



The Grosjean family traces its roots back to the village of Fornet in the high mountain passes of the Valle d'Aosta, Italy's smallest wine region, known as Valgrisenche where they raised cattle and made wine since 1969. Grosjean produces stunning high altitude wines from indigenous varieties such as Petit Rouge, Doucet and Fumin as well as international varieties such as Gamay, Chardonnay, Pinot Noir and Pinot Grigio.

Sustainable farming techniques have been in place since 1975: only organic fertilizers are applied and no pesticides or herbicides are used. Natural yeasts are utilized for fermentation.

Today, the winery is run by the third generation: four brothers working together and making some of the most exciting wines in this tiny and magic region.



Nicholas Pearce Wines

1347 Danforth Ave
Toronto, ON M4J 1N1
 (416) 469-1653
 info@npwines.com

© 2021 Nicholas Pearce Wines Inc
Must be 19 years of age or older to purchase