

CHALET *Blanc*

YOUR PRIVATE CHALET & SPA

CERVINIA - ITALY

Welcome to Chalet Blanc

FOR US AT CHALET BLANC WINE IS PASSION, FUN AND
KNOWLEDGE OF THE TERRITORIES



THE WINE LIST WAS CREATED BY SOMMELIERS TIZIANO BARETTI E

ALBERTO LEVI



SELECTION

Champagnes and sparkling wines

ELEGANT AND FASCINATING, CHAMPAGNE AND SPARKLING
WINES REPRESENT MOMENTS OF HAPPINESS AND SERENITY.
PERFECT TO BE ENJOYED BEFORE DINNER AND TO PAIR
APPETIZERS, FISH STARTERS, DISHES OF MEDIUM STRUCTURE
AND NOT TOO SAVORY MAIN COURSES

FRANCE

A1	LOUIS ROEDERER CRISTAL (PINOT NOIR, CHARDONNAY)	260
A2	LOUIS ROEDERER BRUT PREMIER (PINOT NOIR, CHARDONNAY, PINOT MEUNIER)	80
A3	KRUG GANDE CUVÉE BRUT (PINOT NOIR, CHARDONNAY, PINOT MEUNIER)	250
A4	BRUNO PAILLARD BLANC DE BLANC (CHARDONNAY, PINOT NOIR, PINOT MEUNIER)	110
A5	BRUNO PAILLARD ROSÉ (CHARDONNAY, PINOT NOIR E PINOT MEUNIER)	100
B1	JEAN PIERRE PATIGNY BRUT TRADITION S.A. (CHARDONNAY, PINOT NOIR, PINOT MEUNIER)	65

ITALY

B1	FRANCIACORTA BELLAVISTA ALMA (CHARDONNAY, PINOT NERO)	55
B2	FRANCIACORTA CENCI BRUT (CHARDONNAY, PINOT NERO)	35
B2	MARSURA PROSECCO VALDOBBIADENE SUPERIORE EXTRA DRY (GLERA, VERDISO)	26

Aosta Valley wines

IN RESPECT OF THE TERRITORY, WE SELECTED SOME SMALL AOSTA VALLEY PRODUCERS TO VALUE THIS AMAZING ALPINE ENVIRONMENT.

WHITE WINES

FEUDO DI S.MAURIZIO

B3	GRAPILLON (GEWURZTRAMINER)	24
B3	CHARDONNAY (CHARDONNAY)	26
E5	CHARDONNAY (CHARDONNAY)	16



OTTIN

B4	PETITE ARVINE (PETITE ARVINE)	32
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VEVEY ALBERT

B4	BLANC DE MORGEX ET DE LA SALLE (PRIÉ BLANC)	30
E2	BLANC FLAPI - ICE WINE VINTAGE (PRIÉ BLANC)	38 37.5 CL

ROSSET TERROIR

B5	CHAMBAVE MUSCAT (MUSCAT)	34
B5	SOPRAQUOTA (PETITE ARVINE)	48

RED WINES

FEUDO DI S.MAURIZIO

A1	MAYOLET (MAYOLET)	27
A2	VUILLERMIN (VUILLERMIN)	33
E5	VUILLERMIN (VUILLERMIN)	14



OTTIN

B1	FUMIN (FUMIN)	36
B1	PINOT NOIR (PINOT NOIR)	34

PELLISSIER

A3	TORRETTE SUPÉRIEUR (PETIT ROUGE, FUMIN)	35
A4	SYRAH (SYRAH)	35
A5	SANTO PETRO (PETIT ROUGE)	55

ROSSET TERROIR

B2	CORNALIN (CORNALIN)	34
B2	TRASOR (PETIT ROUGE, SYRAH)	24



Italian and International selection

WITH CARE AND DEDICATION WE SELECTED, FROM THE ITALIAN SCENE AND BEYOND, SOME OF THE MOST REPRESENTATIVE WINES IN EACH AREA AND EVERY "TERROIR", MAINTAINING THE PRINCIPLES OF CRAFTSMANSHIP AND PASSION WHICH DRIVE ALL OF OUR CHOICES



Fresh and light white wines

FRESH, SAVORY AND PLEASANTLY SCENTED, WINES FROM THIS CATEGORY AND EXCEPTIONAL PAIRINGS WITH LOCAL STARTERS, FRESH AND MEDIUM-AGED CHEESES, TYPICAL AND INTERNATIONAL COLD CUTS. TO BE ENJOYED ALWAYS AT THE RIGHT TEMPERATURE, THEY OFFER INTRIGUING AND PLEASANT AROMAS AT ANY TIME OF THE DAY

C1	WEINBERGHOF GEWURZTRAMINER (GEWURZTRAMINER) (ALTO ADIGE/ITALY)	28	C4	FEUDO MONTONI GRILLO DELLA TIMPA (GRILLO) (SICILIA/ITALY)	26
C1	WEINBERGHOF PINOT GRIGIO (PINOT GRIGIO) (ALTO ADIGE/ITALY)	28	C5	VINCENT BOUZERAU BORGOGNE BLANC (CHARDONNAY) (BURGUNDY/FRANCE)	43
C2	DORO PRINCIC MALVASIA (MALVASIA ISTRIANA) (FRIULI/ITALY)	32	C5	VIGNOBLE DU REVEUR PINOT D'ALSACE "SAUVAGE" (PINOT BIANCO) (ALSACE/FRANCE)	29
C2	DORO PRINCIC SAUVIGNON (SAUVIGNON) (FRIULI/ITALY)	32	D1	CHAPEL PEAK FUSIONAL SAUVIGNON BLANC (SAUVIGNON) (MARLBOROUGH/NEW ZELAND)	30
C3	OLIVINI LUGANA CLASSICO (TREBBIANO DI LUGANA) (LOMBARDIA/ITALY)	26			
C3	SARTARELLI TRALIVIO (VERDICCHIO) (MARCHE/ITALY)	26			
E4	SARTARELLI TRALIVIO (VERDICCHIO) (MARCHE/ITALY)	15			
C4	PALA STELLATO VERMENTINO DI SARDEGNA (VERMENTINO) (SARDEGNA/ITALY)	28			



Full-bodied white wines

WHITE WINES WITH A PRONOUNCED CHARACTER, WHO ARE ABLE TO EXCITE WITH THEIR AROMATIC COMPLEXITY. RICH AND FULL OF TASTE AND PASSION, THEY ARE A PERFECT MATCH WITH FULL BODIED STARTERS OR MAIN DISHES, MELTED CHEESES AND WHITE MEAT. EXCEPTIONAL ALSO WITH TYPICAL SOUPS.

Young and elegant red wines

SINUOUS AND WITH STRONG PERSONALITY, RED WINES IN THIS CATEGORY MATCH WONDERFULLY THE MOST ELABORATE FISH DISHES AND SOUPS, FANCIFUL PREPARED STARTERS AND MEAT OR VEGETARIAN MAIN DISHES. CULINARY DELIGHT IS ALSO THE PAIRING WITH MEDIUM-BODIED OR STRONG CHEESES

ROSÉ WINES

D1	LA COLOMBERA TIMORASSO DERTHONA (TIMORASSO) (PIEMONTE/ITALY)	35
D2	ALAIN GEOFFROY CHABLIS 1°CRU FOURCHAUME (CHARDONNAY) (CHABLIS/FRANCE)	58
D2	LAPORTE POULLY FUMÉ LES DUCHESSES (SAUVIGNON) (LOIRE/FRANCE)	45
D3	MARCEL DEISS BOURG 1°CRU (RIESLING, PINO BLANC, PINOT GRIS) (ALSACE/FRANCE)	70
D3	PRINZ RIESLING SCHONHELL VDP GROSSE LAGE GG (RIESLING) (MOSELLA/GERMANY)	75
D4	DE LOACH CHARDONNAY CALIFORNIA (CHARDONNAY) (CALIFORNIA/USA)	35

D4	TENUTE ULISSE ROSÉ (MERLOT) (ABRUZZO/ITALY)	27
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B3	WEINBERGHOF LAGREIN RISERVA (LAGREIN) (ALTO ADIGE/ITALY)	40
B3	MAZZI VALPOLICELLA CLASSICO SUPERIORE SANPERETTO (CORVINA, MOLINARA) (VENETO/ITALY)	28
B4	ZYME' VALPOLICELLA CLASSICO SUPERIORE (CORVINA, RONDINELLA, CORVINONE) (VENETO/ITALY)	36
B4	PARUSSO BARBERA D'ALBA ORNATI (BARBERA) (PIEMONTE/ITALY)	27
B5	LE CINCIOLE CHIANTI CLASSICO (SANGIOVESE, CANAILOLO) (TOSCANA/ITALY)	32
B5	GUADO AL MELO RUTE BOLGHERI (CABERNET SAUVIGNON, CABERNET FRANC, MERLOT) (TOSCANA/ITALY)	29
C1	GUADO AL MELO JASSARTE TOSCANA IGT (SYRAH) (TOSCANA/ITALY)	52
C1	LE POTAZZINE ROSSO DI MONTALCINO (SANGIOVESE) (TOSCANA/ITALY)	45
C2	MASSERIA LI VELI ORION PRIMITIVO SALENTO IGT (PRIMITIVO) (PUGLIA/ITALY)	22
C2	MASSERIA LI VELI SUSUMANIELLO ROSSO SALENTO IGT (SUSUMANIELLO) (PUGLIA/ITALY)	26
C3	SANTADI ROCCA RUBIA CARIGNANO DEL SULCIS (CARIGNANO) (SARDEGNA/ITALY)	35
C3	CHATEAU PEY LA TOUR BORDEAUX (CABERNET SAUVIGNON, MERLOT) (BORDEAUX/FRANCE)	36
C4	VINCENT GIRARDIN BOURGOGNE PINOT NOIR 1°CRU LE BEAUREGARD (PINOT NOIR) (BURGUNDY/FRANCE)	75
C4	HENRY MOREL CHATEUNEUF DU PAPE (GRENACHE AND OTHER) (RODANO/FRANCE)	70
C5	DE LOACH PINOT NOIR (PINOT NERO) (CALIFORNIA – SONOMA VALLEY/USA)	42
C5	CLOS DE LOS SIETE (CABERNET SAUVIGNON) (MENDOZA - FLORES/ARGENTINA)	45

Full-bodied red wines

MUSCULAR, MIGHTY AND WITH STRONG TASTES, WINES IN THIS CATEGORY GIVE UNFORGETTABLE EMOTIONS, AND THEIR MEMORY WILL LAST FOR LONG TIME. COMPLEX AND WELL STRUCTURED, THEY PAIR PERFECTLY WITH TASTY AND STRONG CHEESES, ESPECIALLY IF WELL AGED OR BLUE-VEINED, AND WITH SOPHISTICATED AND RICH CULINARY PREPARATIONS. THEY ARE EXCEPTIONAL ALSO BY THEMSELVES AS A MEDITATION WINE

D1 ROBERTO MAZZI AMARONE DELLA VALPOLICELLA CLASSICO "CASTEL"
(CORVINA, RONDINELLA, MOLINARA)
(VENETO/ITALY) 75

D1 ZYMÉ AMARONE DELLA VALPOLICELLA CLASSICO
(CORVINA, RONDINELLA, CORVINONE)
(VENETO/ITALIA) 110

D2 OLIVINI "NOTTE A SAN MARTINO"
NOTE: WITHERING ON THE RACKS
- DRY -
(MERLOT)
(LOMBARDIA/ITALY) 45

D2 PARUSSO BAROLO
(NEBBIOLO)
(PIEMONTE/ITALY) 70

E4 PARUSSO BAROLO
(NEBBIOLO)
(PIEMONTE/ITALY) 35

HALF
BOTTLE

ROCCHIE DEI BARBARI BARBARESCO
D3 RISERVA
(NEBBIOLO)
(PIEMONTE/ITALY) 65

D3 LE POTAZZINE BRUNELLO DI MONTALCINO
(SANGIOVESE)
(TOSCANA/ITALY) 90



Sweet and dessert wines

DULCIS IN FUNDO, OUR SWEET WINES ARE A PERFECT MATCH WITH HOMEMADE DESSERTS AND WITH BLUE-VEINED OR FRESH AND MEDIUM-BODIED CHEESES

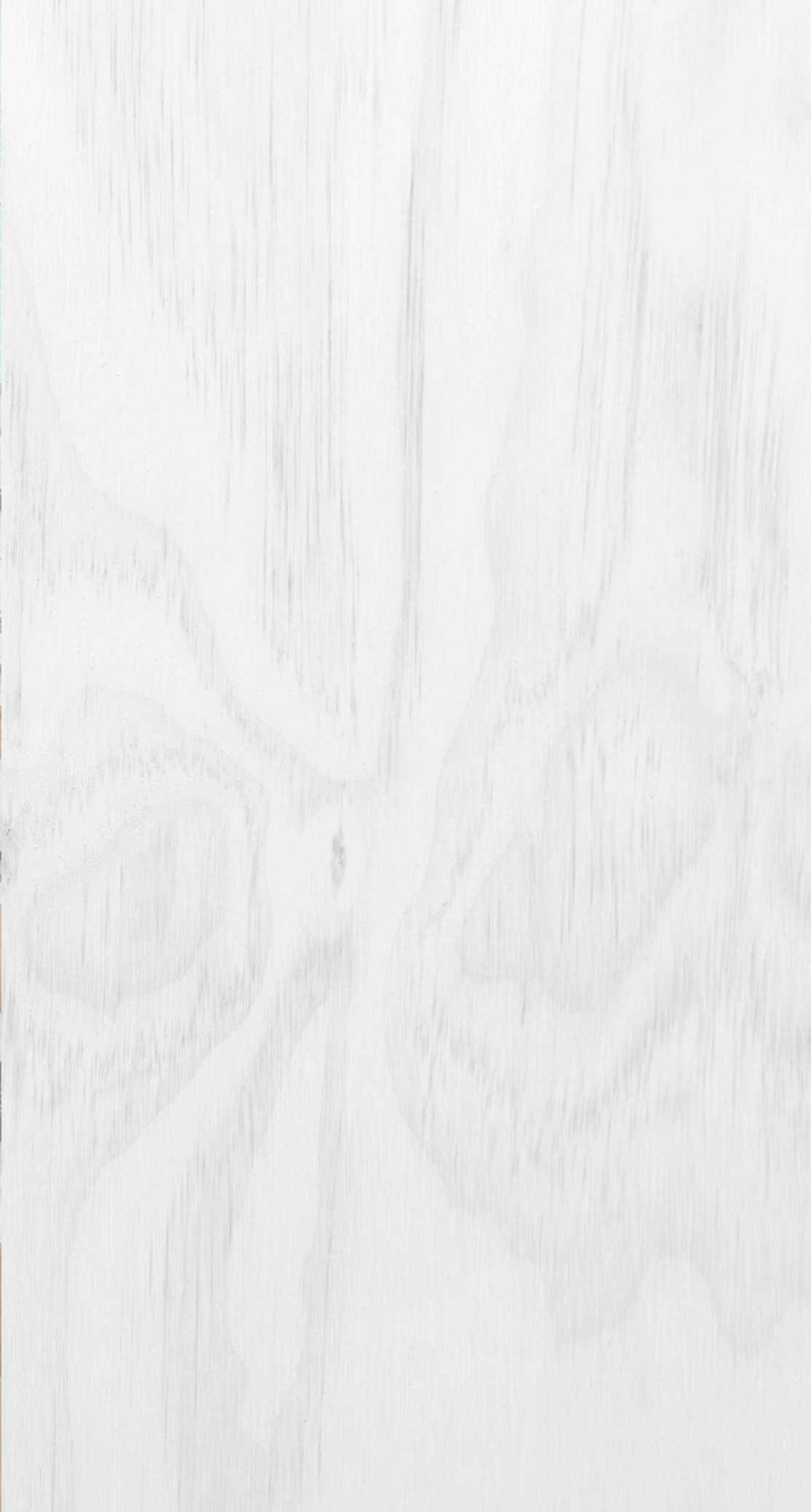
E1 SUAVIA ACINATUM RECIOTO DI SOAVE
(GARGANEGA)
(VENETO/ITALY) 34
37.5 CL

E2 CHATEAU ROMIEU SAUTERNES
(SÉMILLON, SAUVIGNON, MUSCADELLE)
(SAUTERNES /FRANCE) 30
37.5 CL

E2 BLANC FLAPI - ICE WINE VINTAGE
(PRIÉ BLANC)
(VALLE'AOSTA/ITALY) 38
37.5 CL

E3 MONGIOIA MOSCATO ASTI "BELB"
(MOSCATO)
(PIEMONTE/ITALY) 25
75 CL





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