



# Cave Mont Blanc de Morgex et La Salle soc. coop.



La Cave Blanc de Morgex et La Salle was founded in 1983, and took over the buildings where it is still housed in 1989 and currently has 80 members, each of them passionate and dedicated to their work.

Vineyards are worked here, in Morgex and La Salle, at an altitude of up to 1200 metres. The only grape variety that is grown is the Prié blanc, a native Aosta bocca bianca variety, still ungrafted. This is trained low so that at night it can take some of the heat that the ground has accumulated during the day.

As far as the wine cellar is concerned, the Cave ensures the character and the specifics of its variety are respected, but it also seeks to understand the demands of its clients with both modern technology and traditional Aostan wine-making techniques.

The cellar's products range from still whites wines, including the traditional Blanc de Morgex et de La Salle fresh and perfect for a summer aperitif, to classic method sparkling wines including the Glacier Pas Dosé which expresses the mountain territory with its minerality, good for seafood.

Foreign markets: Europe, America, Japan.

# **Company figures**

Turnover: 500.000 € ÷ 1M € -- Staff numbers: < 10









#### **Characteristics**

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### **Contact Details**

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Email: info@cavemontblanc.com

### **Social Network**

• Instagram: <a href="https://www.instagram.com/cave">https://www.instagram.com/cave</a> mont blanc/

• YouTube: https://www.youtube.com/channel/UCCNBdlw5F1YS8eWitJHHeDA

• Facebook: <a href="https://www.facebook.com/cavemontblanc/">https://www.facebook.com/cavemontblanc/</a>



