



A Culture of Fine Wine: Rooted in Family, Inspired by Community

JUNE 2025

NEWSLETTER

CA' MARCANDA Expressing the Balance of Bolgheri

It has been an event-filled June for fifth-generation **Giovanni Gaja**, who just completed a 9-state U.S. visit to introduce the 2023 vintage of **Promis Toscana IGP** and **Magari Bolgheri DOP**, as well as the 2024 vintage of **Vistamare Toscana IGP**. The tour brought him to Florida, Missouri, Minnesota, Wisconsin, Illinois, Arizona, California, Oregon, and Washington.

The Gaja family is known for its passion and innovation that has inspired the creation of their four properties across Piedmont, Bolgheri, Montalcino, and Etna. Aside from exploring the distinctive qualities of each Ca'Marcanda wine on the tour, Giovanni emphasized the influence his father continues to have on each winery project: *"[My father believes] that working is amazing, and in his case it's really true because he wakes up every day with a purpose and a reason."*

As Giovanni notes, **"THE 2023 VINTAGE** produced wines with bright acidity and elegance, boasting good structure, low alcohol levels, and balanced tannins." The **2023 Magari**, a Cabernet Franc-driven blend with Cabernet Sauvignon and Petit Verdot, is remarkably intense, exhibiting prominent notes of rose and violet. The **2023 Promis Toscana IGP**, a blend of Merlot, Syrah, and Sangiovese, reveals a captivating and layered profile with a fruity freshness and spicy aromatics.

THE 2024 VINTAGE was characterized by frequent rainfall with a prolonged harvest and important attention in the vineyards. The resulting **2024 Vistamare** is a complex wine made from Vermentino, Viognier, and Fiano, with intertwining notes of yellow flowers and aromatic herbs. On the palate, it's strikingly lively and well-structured, revealing prominent citrus freshness and a salty finish.



ELEVATED ELEGANCE

Inside The Elena Walch Vineyards Producing Distinct Wines of Minerality

Alto Adige may be small in size, representing just 1% of Italy's total wine production, but it has made a name for itself as the home to some of the country's best white wines, led by the defining historic estate **Elena Walch** founded in 1869.

Fifth-generation Proprietor **Karoline Walch** takes us to one of her family's high elevation vineyards in Aldino, where they own five hectares planted to Pinot Bianco, Pinot Noir, and Pinot Grigio at a staggering 1,000 meters! Being at a higher altitude, the grapes benefit from cooler temperatures that pave the way for balanced acidity and freshness in the wines, while preserving the concentration of fruit and body. This elevation allows for more intense sun exposure during the day, while remaining refreshingly cool at night, allowing for the unique characteristics of each variety to shine through.

Regarding the **Pinot Bianco Selezione 2024**, Karoline shares, *"Pinot Bianco, as a variety, tends to ripen quite quickly. Over the years, we have seen the varietal do very well with higher elevation and hence, we have been gradually moving our vineyards higher up. And the result is exactly what you should see in the wine. You get a beautiful nose with white peach, pear, and green apple with white pepper on the palate. But what's really surprising is the acidity and the minerality that cuts right through at the end."*

[Watch this short video](#) in which Karoline explores the beauty of the Pinot Bianco grown in Aldino!



FRANCE'S VIBRANT WINEMAKING FUTURE Celebrating Our Young Winemakers

The bright future of French winemaking – especially in benchmark regions like Champagne, Chablis, and Châteauneuf-du-Pape – was on full display last month during our cross-country French Young Winemakers Tour.

Winemakers **Juliette Alips** from **Domaine Les Monts Fournois**, **Romain Chevrolat** from **Domaine Laroche**, and **Victor Coulon** from **Domaine de Beurenard** inspired attendees at events in New York City, Boston, Miami, Denver, and San Francisco, showcasing their passion and experience with every bottle they craft. Although each takes a unique approach to winemaking, all three share an unwavering commitment to expressing their individual terroirs in every bottle.

Read more about their distinct styles and individual philosophies here: [Young Winemaker Tour Booklet](#)

Juliette Alips, a dedicated Champagne grower in Ludes, discovered her passion for winemaking at an early age. It was under the mentorship of her cousins, Raphaël and Vincent Bérêche, that she mastered every facet of Champagne production leading to the inception of **Domaine Les Monts Fournois**.

Her focus remains on expressing the singular identity of Les Monts Fournois. The winery is named with this mission at the forefront, and she explains, *"We don't want to focus on the winemaker or the family name. We want to highlight the terroir itself. That's the heart of the project."*

Growing up in the southern Champagne region, **Romain Chevrolat** always had a love for the Kimmeridgian limestone soil that's also found in Chablis. This connection to the land took him to **Domaine Laroche**, where he strives to keep the wines as fresh as possible.

He explains, *"In these conditions [in Chablis], Chardonnay gets a specific taste of salinity, tension, freshness, and notes of wet chalk when grown on Kimmeridgian soil. At Domaine Laroche, we try to make the best wines possible by late pruning, cover crops, biodynamic practices, low yields, and picking each vine specifically to keep the Domaine Laroche style."*

Victor Coulon is no stranger to the historic Châteauneuf-du-Pape region as he represents the eighth generation of **Domaine de Beurenard**. Today, the estate biodynamically farms over 80 acres of Châteauneuf-du-Pape, as well as vineyards in Rasteau and Côtes du Rhône.

While the Coulon family continues to dedicate themselves to bettering the appellation, Victor reminds us, *"At the heart of it all is a deep connection to the land, to tradition, and to family. Our roots remain deeply embedded here, and at the core of everything we do is family. We're proud to be part of that legacy and to keep moving it forward."*



Coming Together for A Culture of Fine Wine SPRING LUXURY OFFERING

Thank you to everyone who joined our bicoastal **Spring Luxury Offering** tastings, including a 'SLO Blitz' across California and a beautiful walkaround tasting at Major Food Group's The Pool in the heart of Manhattan!

