

Cave des Ruinettes (Serge Roh)



Amigne de Vétroz Grand Cru



At a Glance:

- **Appellation:** AOC Valais
- **Encépagement:** Amigne (100%)
- **Average Annual Production:** 4,000 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** c. 4 g/l (2/3 "bees," according to the local classification)
- **Average Total Acidity:** 6.5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1 ha of some of the best parcels among the steep, south-facing terraces of vineyards on the slopes overlooking Vétroz
- **Soil Types and Compositions:** Granitic moraine and black schists
- **Vine Age, Training, and Density:** Head trained and staked, planted at 8,000-10,000 vines/ha and averaging 70 years old
- **Average Yields:** 50 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually in mid-September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 1-2 months
- **Malolactic Fermentation:** Can occur spontaneously following alcoholic fermentation or be blocked via temperature, depending on the nature of the vintage.
- **Élevage:** 6 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, diatomaceous earth and cartridge filtration
- **Sulfur:** Applied only at harvest, c. 35 mg/l free sulfur

In The Glass:

Amigne is the signature grape of the village of Vétroz, the source of 90% of the world's production of wines from this rare and very special variety. Serge Roh's Cave Les Ruinettes owns a single hectare plot, the vines of which are sixty years old (as of 2011). Roh produces a seductive version, often in a demi-sec style. Far from "sweet", the wine is supported by 6.5g per liter of acidity, bringing balance to a bottle that has a lot to say about this compelling varietal. Roh describes his Amigne as expressing notes of mandarin orange, lime blossom and spice with a silky texture and a hint of noble tannin ... most definitely a wine to age.