

Cave du Vieux Moulin (Romain Papilloud)



Romain took the reins from his parents Odette and Leon in 1986, marking the domaine's third generation of stewardship under the Papilloud name. Aided by his wife, Gladys, and Vincent, their son, Romain cultivates four hectares of vines, with the majority located in Vétroz, supplemented with smaller holdings in the neighboring villages of Conthey and Ardon, all centered in the heart of the Valais. The steep slopes of the vineyards require intense manual labor throughout the growing season and through the harvest, which fits in nicely with the minimal-intervention approach to the entire production at the estate.

A wide range of wines are produced from these relatively modest vineyard holdings, which Romain categorizes into four headings: Tradition (most of the wines belong to this group), Grands Crus, Reserve and Saveurs Nobles. We currently offer a selection of Tradition and Grands Crus, as these typify the varietals and terroir of the region with the most fidelity.

Viticulture:

- **Farming:** Practicing Organic since 2018
- **Treatments:** No herbicide since 2016, copper and sulfate only since 2018
- **Ploughing:** Annual ploughing of vineyards on the plain to maintain soil health. Terraced vineyards are worked by hand.
- **Soils:** Granitic alpine moraines and black schists
- **Vines:** Planted at 10,000 vines/ha
- **Yields:** Controlled by avoiding fertilization, extensive debudding, severe winter pruning, and green harvesting
- **Harvest:** Entirely manual, usually in mid-September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Since 2018, all wines ferment spontaneously in stainless-steel tanks, demi-muids, or barriques.
- **Extraction:** A combination of punchdowns and pumpovers, depending on the nature of the vintage
- **Chaptalization and Acidification:** None
- **Pressing:** Whole-cluster, direct pneumatic pressing for white wines, pneumatic pressing for red wines
- **Malolactic Fermentation:** Spontaneous directly following alcoholic fermentation

Aging:

- **Élevage:** White wines spend 8-12 months in tank. Cornalin spends 6 months in neutral demi-muids. Merlot spends 6 months in barriques.
- **Lees:** Wines spend 3 months on their fine lees
- **Fining and Filtration:** Wines are unfinned and plate filtered.
- **Sulfur:** Applied only after alcoholic fermentation, c. 35 mg/l free sulfur