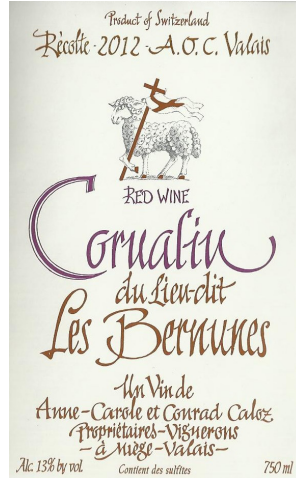


Cornalin Les Bernunes



At a Glance:

- **Appellation:** AOC Valais
- **Encépagement:** Cornalin (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the bowl-shaped, terraced Bernunes vineyard near Miège
- **Soil Types and Compositions:** Limestone
- **Vine Age, Training, and Density:** Average 20 years old, planted at 10,000 vines/ha and trained in Guyot.
- **Average Yields:** 20-25 hl/ha
- **Average Harvest Date and Type:** Manual, late September-early October

In The Cellar:

- **Fermentation:** After total destemming and a 1-2 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 2 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 6-9 months
- **Malolactic Fermentation:** Blocked via sulfur and temperature
- **Élevage:** 6-9 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied only after malolactic fermentation, with c. 50 mg/l total and c. 25 mg/l free

In The Glass:

Cornalin, termed Rouge du Pays by some Ampelographers, is distinct from the Val d'Aoste's Cornalin variety (the two cultivars, however, share a parent-offspring relationship). One of the Valais's most ancient grapes, Cornalin was almost extinct by the 1970's when it was brought back from obscurity. An expression of exuberant wild berries marks the best of the Cornalins produced in the Valais, and the Bernune vineyard's ideal exposition gives a purple-tinted wine that is vivacious and lightly tannic in the finish.