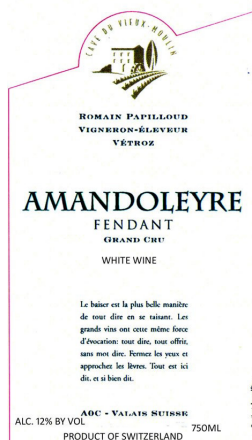


Cave du Vieux Moulin (Romain Papilloud)



Ammandoleyre Fendant Grand Cru



At a Glance:

- **Appellation:** AOC Valais
- **Encépagement:** Fendant/Chasselas (100%)
- **Average Annual Production:** 4,500 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** 5 -10g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the universally-acclaimed Ammandoleyre vineyard, high in the south-facing terraces that overlook the Rhône and dominate the Valais.
- **Soil Types and Compositions:** Granitic moraine and black schists
- **Vine Age, Training, and Density:** 25 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:** Wine ferments spontaneously in stainless-steel tanks
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 3 months
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation.
- **Élevage:** 5-8 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied only after alcoholic fermentation, c. 30 mg/l free sulfur

In The Glass:

The Ammandoleyre vineyard takes its name from the almond trees that were once planted here. The wine from this prime site within Vétroz is declared a "Grand Cru" and is a refreshing wine of fine structure with a stony minerality.