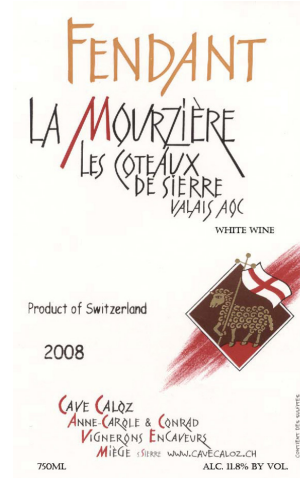


Fendant La Mourzière



At a Glance:

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

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the steeply-sloped, south-facing, terraced Mourzière 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:** Wine ferments spontaneously in stainless-steel tanks
- **Pressing:** Pneumatic, whole-cluster direct 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, plate filtered
- **Sulfur:** Applied at harvest and after alcoholic fermentation, with 100 mg/l total and c. 35 mg/l free.

In The Glass:

When allowed to produce with no control, Chasselas (known as Fendant in the Valais) is notorious for its abundance and consequent lack of concentration and character. But, when grown in the proper zone by a serious vigneron like Caloz who prunes severely to limit harvest levels, the Fendant can produce marvelous wines with a steely character, bright acidity, exceptional length and vitality. Here, the cepage captures the essence of this mountain terrain.