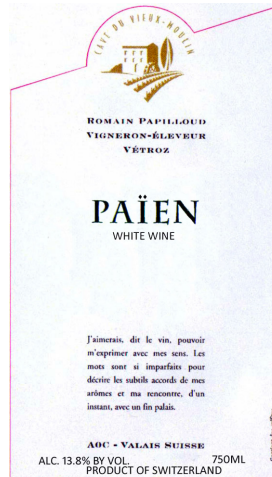


Cave du Vieux Moulin (Romain Papilloud)



Païen



At a Glance:

- **Appellation:** AOC Valais
- **Encépagement:** Païen/Savagnin (100%)
- **Average Annual Production:** 2,200 bottles
- **Average Alcohol by Volume:** 14.5%
- **Average Residual Sugar:** 0-7 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** Vines planted on south-facing terraces in the communes of Vétroz and Conthey.
- **Soil Types and Compositions:** Granitic moraine and black schists
- **Vine Age, Training, and Density:** 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, 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:

This Païen (Heida) in the German-speaking upper Valais presents an intensely waxy, oily texture with concentrated fruit balanced by refreshing and driving acidity and an intensely mineral backbone. Aromatically, the wine displays highly concentrated aromas of crushed rock and orchard fruits, and offers an interesting contrast with the estate's Fendant. Dry in almost all vintages, the wine is occasionally balanced by a nearly imperceptible sweetness.