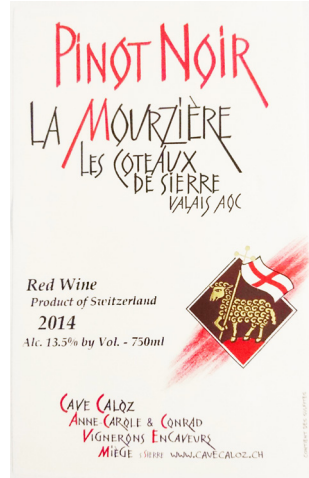


Pinot Noir La Mourzière



At a Glance:

- **Appellation:** AOC Valais
- **Encépagement:** Pinot Noir (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 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:** After partial destemming (c. 80%) 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:

Pinot Noir from the Valais at its best displays the elegance and delicacy key to the variety's success. On the nose, Caloz's offering presents notes of ripe strawberries, cherries, and cedar, above all expressing the limestone terroir of the hills of Sierre.