

Cave des Ruinettes (Serge Roh)



Pinot Noir de Vétroz Grand Cru



At a Glance:

- **Appellation:** AOC Valais
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 6,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:** 5.8 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines planted on the plain of the Valais valley
- **Soil Types and Compositions:** Large riverstones (Galets roulés) and alluvial soil deposits
- **Vine Age, Training, and Density:** Trained in Cordon de Royat, planted at 8,000-10,000 vines/ha, and averaging 35 years old.
- **Average Yields:** 50 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually in mid-September

In The Cellar:

- **Fermentation:** After total destemming and a 1-2 day cold soak, wine ferments with selected yeasts in stainless-steel tanks. Cuvaison lasts c. 15 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 1-2 months
- **Malolactic Fermentation:** Spontaneous, in tankfollowing alcoholic fermentation
- **Élevage:** 6 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, diatomaceous earth and cartridge filtration
- **Sulfur:** Applied only at harvest, c. 35 mg/l free sulfur

In The Glass:

This “mountain Pinot” is a graceful expression of this noble grape. It has an alpine precision with the normally bright berry fruit being married to the heady notes of the pine forest. The wines carries a well-balanced acidity and gentle tannins. It is vinified in stainless steel to preserve the mountain freshness and is a wine of exceptional finesse.