

# Cave du Vieux Moulin (Romain Papilloud)



Romain took the reins from his parents Odette and Leon in 1986, marking the domaine's third generation of stewardship under the Papilloud name. Aided by his wife, Gladys, and Vincent, their son, Romain cultivates four hectares of vines, with the majority located in Vétroz, supplemented with smaller holdings in the neighboring villages of Conthey and Ardon, all centered in the heart of the Valais. The steep slopes of the vineyards require intense manual labor throughout the growing season and through the harvest, which fits in nicely with the minimal-intervention approach to the entire production at the estate.

A wide range of wines are produced from these relatively modest vineyard holdings, which Romain categorizes into four headings: Tradition (most of the wines belong to this group), Grands Crus, Reserve and Saveurs Nobles. We currently offer a selection of Tradition and Grands Crus, as these typify the varietals and terroir of the region with the most fidelity.

## Viticulture:

- **Farming:** Practicing Organic since 2018
- **Treatments:** No herbicide since 2016, copper and sulfate only since 2018
- **Ploughing:** Annual ploughing of vineyards on the plain to maintain soil health. Terraced vineyards are worked by hand.
- **Soils:** Granitic alpine moraines and black schists
- **Vines:** Planted at 10,000 vines/ha
- **Yields:** Controlled by avoiding fertilization, extensive debudding, severe winter pruning, and green harvesting
- **Harvest:** Entirely manual, usually in mid-September
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** Since 2018, all wines ferment spontaneously in stainless-steel tanks, demi-muids, or barriques.
- **Extraction:** A combination of punchdowns and pumpovers, depending on the nature of the vintage
- **Chaptalization and Acidification:** None
- **Pressing:** Whole-cluster, direct pneumatic pressing for white wines, pneumatic pressing for red wines
- **Malolactic Fermentation:** Spontaneous directly following alcoholic fermentation

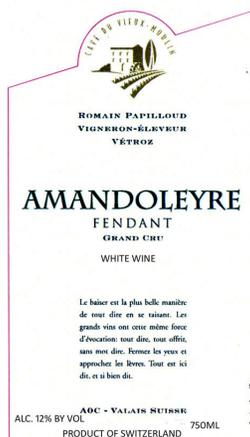
## Aging:

- **Élevage:** White wines spend 8-12 months in tank. Cornalin spends 6 months in neutral demi-muids. Merlot spends 6 months in barriques.
- **Lees:** Wines spend 3 months on their fine lees
- **Fining and Filtration:** Wines are unfiltered and plate filtered.
- **Sulfur:** Applied only after alcoholic fermentation, c. 35 mg/l free sulfur

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## 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

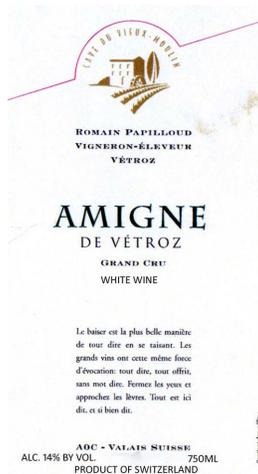
### In The Cellar:

- **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.

## Amigne de Vétroz Grand Cru



### At a Glance:

- **Appellation:** AOC Valais
- **Encépagement:** Amigne (100%)
- **Average Annual Production:** 7,800 bottles
- **Average Alcohol by Volume:** 14.5%
- **Average Residual Sugar:** 0 -5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** Vines planted on south-facing terraces in the commune of Vétroz.
- **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, 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

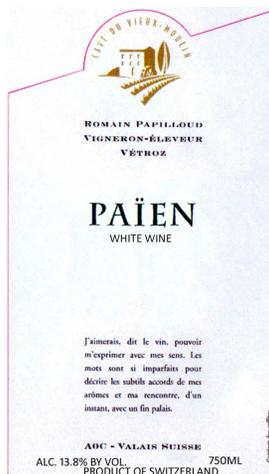
### In The Glass:

The Romans introduced the Amigne grape to Vétroz some 2000 years ago; the village now accounts for 90% of world production. While the sturdy grape can produce wines anywhere from bone-dry to very sweet, depending on weather, location and length of time on the vine, Papilloud prefers to vinify his wine dry, with notes of honey integrated into a substantial structure that even carries some tannin.

# 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

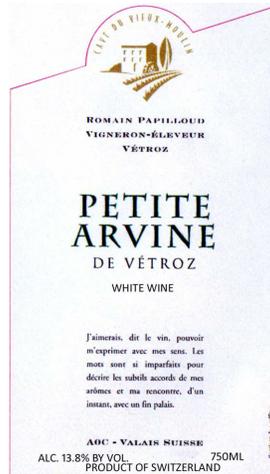
### In The Glass:

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.

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## Petite Arvine de Vétroz



### At a Glance:

- **Appellation:** AOC Valais
- **Encépagement:** Petite Arvine (100%)
- **Average Annual Production:** 2,200 bottles
- **Average Alcohol by Volume:** 13.5-14%
- **Average Residual Sugar:** 5 -10 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** Vines planted on south-facing terraces in the commune of Vétroz.
- **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, 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:

One of the most ancient grapes of the Valais, Petite Arvine brings more powerful citrus notes on the nose and finishes with a hint of salinity. It gives birth to a long-lived wine of great concentration.

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## Cornalin de Vétroz



### At a Glance:

- **Appellation:** AOC Valais
- **Encépagement:** Cornalin (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 14.5%
- **Average Residual Sugar:** 0-5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines planted on the plain north of the Rhône surrounding the commune of Vétroz
- **Soil Types and Compositions:** Granitic moraine and black schists
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 10,000 vines/ha. Average age 20 years.
- **Average Yields:** 20-25 hl/ha
- **Average Harvest Date and Type:** Manual, early October

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 3 months
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation.
- **Élevage:** 4-5 months in 400-l, neutral demi muids
- **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:

Cornalin was the first red grape planted in the Valais region and is characterized by power and elegance, with dark fruit and deep purple color. Papilloud's is a wine that asks to be paired with meats and Alpine cheeses.

# Cave du Vieux Moulin (Romain Papilloud)



## Merlot Réserve



### At a Glance:

- **Appellation:** AOC Valais
- **Encépagement:** Merlot (100%)
- **Average Annual Production:** 2,200 bottles
- **Average Alcohol by Volume:** 13.5-14%
- **Average Residual Sugar:** 0 -5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines planted on the plain north of the Rhône surrounding the commune of Vétroz
- **Soil Types and Compositions:** Granitic moraine and black schists
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 10,000 vines/ha. Average age 20 years.
- **Average Yields:** 20-25 hl/ha
- **Average Harvest Date and Type:** Manual, early October

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 3 months
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation.
- **Élevage:** 12 months in small barrels (c. 20% new)
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied only after alcoholic fermentation, c. 30 mg/l free sulfur

### In The Glass:

A substantial wine that presents aromas of chocolate, cherry, and damson. Rich on the palate, the wine displays its alpine origins with a balancing freshness and mineral length. This mountain expression of an international variety is approachable in its youth and pairs with a variety of meats and other game at table.