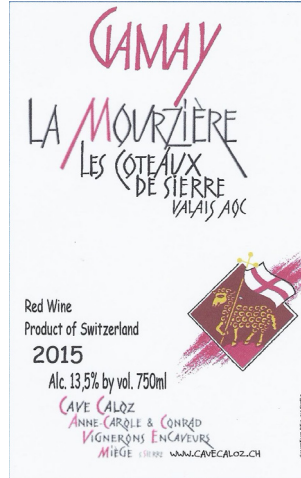


# Cave Caloz



## Gamay La Mourzière



### At a Glance:

- **Appellation:** AOC Valais
- **Encépagement:** Gamay (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 Fontanettes subsection high on the slope of the larger south-facing, steeply sloped 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 total destemming 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:

Caloz's Gamay comes from a lieu-dit called Les Fontanettes within La Mourzière, which sits above the town of Miège. Soils here are poor and limestone-dominated, full of stones with the hard limestone very close to the surface. The wine brings lightness and clarity, with a good balance of acid and intense fruit supported by a solid limestone core.