

## Malvoisie Flétrie La Mourzière



### At a Glance:

- **Appellation:** AOC Valais
- **Encépagement:** Pinot Gris (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** c. 100 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, December-January

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks
- **Pressing:** Pneumatic, whole-cluster direct 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, plate filtered
- **Sulfur:** Applied at harvest and after alcoholic fermentation, with 100 mg/l total and c. 35 mg/l free.

### In The Glass:

From the Pinot Gris grape, this late harvest wine is rich and viscous, packed with all the elements necessary to keep the wine in focus. A pleasant minerality reminds us of the source, lest we get carried away in the honeyed notes of the rich fruit. The grapes are left to raisin on the vine and are frequently harvested in late December or even into January of the following year.