

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.