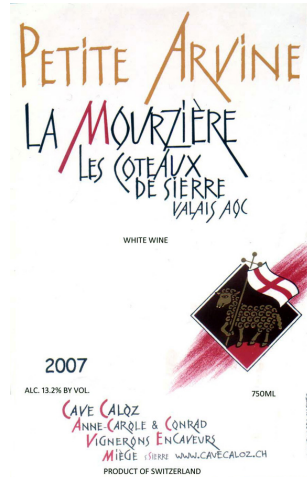


Cave Caloz



Petite Arvine La Mourzière



At a Glance:

- **Appellation:** AOC Valais
- **Encépagement:** Petite Arvine (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** 5 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, late September-early October

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:

The Petite Arvine is a local grape found only in the Valais and on the other side of the mountain in the Val d'Aoste. An example of the heights Petite Arvine can reach, this wine is full-bodied with a tendency to show an enticing note of grapefruit zest. Excellent density married to balancing acidity marks the Arvine from La Mourzière as a wine that can age for decades.