

Cave Caloz

Pinot Noir La Mourziere

THE FACTS

COUNTRY: Switzerland

REGION: Valais

APPELLATION: Valais

CEPAGE: 100% Pinot Noir

WINEMAKING: After destemming 80%, the clusters undergo a 1–2 day cold soak, fermenting spontaneously in stainless-steel tanks for two weeks. A minimal 25 mg/l dose of sulfur is applied only after malolactic fermentation, and after 6–9 months in inox, the wine is bottled without fining or filtering.

AGING: 6–9 months in inox

THE STORY

Cave Caloz is a family run winery that was established three generations ago and whose wine production guarantees the health and nourishment of the land, whilst benevolently using natural and human resources. The grapes, which are harvested by hand and vinified in our cellar, produce vintages that bring joy and meaning to our profession.

THE ADJECTIVES

OVERALL: Elegant & delicate

AROMAS / FLAVORS: Ripe strawberries, cherries, cedar

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Vegan, Biodynamic
In Practice, Natural Fermentation

