VALAIS MUNDI

ELECTUS, a noble blend that faithfully reflects the subtle mosaic of soils in the famous valley where the Rhône river takes its source.

ELECTUS

2011

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Blend

Cornalin, Humagne Rouge, Diolinoir, Syrah, Merlot, Cabernet Sauvignon, Cabernet Franc

Wine-making process

Each grape is processed separately. Long cold-soaking prior to the spontaneous fermentation that occurs with the indigenous yeast. Malolactic fermentation occurs under the pomace cap. The blend is created and put in barrels for ageing.

Ageing & Maturation

ELECTUS is aged during 18 months in new French oak barrels. It also benefits from almost one year of maturation in the bottle.

Soils

Valais offers a mosaic of different terroirs. The selected parcels are composed by several soils such as schist, granit, limestone and marl.

Viticulture

Depending on the vines and the grapes, the vine is trained in simple or double guyot or in cordon pruning. After a meticulous selection, the grapes are hand harvested in small boxes to preserve the quality of each crop.

Alcohol

14.5% ABV