



VALAIS MUNDI

*Like a snowflake in a cristal, Eclat, bright white blend,
tells us the whittled tension between our terroir's
minerality and the Alp's freshness.*

ECLAT
2014



VALAIS MUNDI

Blend

Petite Arvine, Heïda

Winemaking process

Grapes are pressed gently with a pneumatic press following the « méthode champenoise ». With this slow pressing, we select only the finest and purest juice. This pressing allows an extraction of only 50% of the yield to obtain the heart of the juice. The fermentation takes place integrally in new French oak barrel. The lees will be stirred for 6 months. No malolactic fermentation.

Maturation

The wine is aged for 9 months in new French oak barrels. They have a large grained and benefits from a high level of toasting.

Soils

The Valais offers a mosaïc of different terroirs. Chalk, chalky schists and limestone compose the selected plots.

Viticulture

Depending on the vineyard and the grapes, the pruning is either in guyot simple or cordon. The grapes are selected in the vineyard and hand harvested when they still have a great level of acidity. They are harvested in small boxes to preserve the quality of each grape.

Alcoholic level

12.7% ABV.