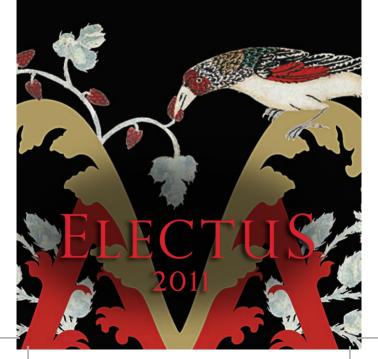


Précieux assemblage rouge, ELECTUS reflète fidèlement la mosaïque des terroirs du Valais, la vallée ensoleillée où le Rhône prend sa source.





## 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