

# Pinot Noir

*AOC Valais*



## History

Originally from Burgundy, Pinot Noir is considered to be the noblest of the red grape varieties. Historical sources record that it was brought to Switzerland by Duchess Marie of Burgundy in 1420, where it has flourished under various names up to the present day.

## Vineyard

Chamoson, Ardon, Sion and Sierre hillsides  
Altitude : 480 - 590 meters  
Clay-limestone soil  
Guyot pruning  
Yield of 800 gr/m<sup>2</sup>  
Density (vines/hectare) : 10000

## Grape variety

Various pinot selections, both clonal and massal

## Vinification

Slow maceration over 20 days gently extracts the colour and tannins responsible for the structure of this red wine. A 10-month ageing period in vats, during which the second fermentation takes place, completes the production of this very delicate wine.

## Colour

Deep, vibrant amaranth red

## Nose

Enchanting aromas of red berries and undergrowth

## Palate

Exquisite redcurrant and blackcurrant flavours, well blended tannins, elegant and silky structure, long and harmonious finish.

## Available formats

75 cl with cork

Alcohol by volume : 13%  
Serving temperature : 12-15°  
Cellaring : 5 to 20 years

Albert Biollaz SA  
Rue de la Crettaz 17  
CH-1955 Chamoson

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