



FENDANT - LES COMBES AOC VALAIS - 2020









Alcool: 12% abv Grapes: Chasselas

Refreshing, dry, light-bodied white wine with floral, citrus and minerality notes. Domaine Passaquay is one of the few producers preventing the malolactic fermentation for fendant, enabling the wine to keep a refreshing acidity and seductive floral aromas.

Bottles produced 6.000 /year

500 cases

Bottles imported 240 bottles

20 cases



This 4ha exclusive estate nested in the Swiss Alps (Saxon, Valais) and naturally irrigated by glaciers' water, only produces low yield wines. Vines are planted on steep slopes and entirely hand pruned. Grapes are hand-picked, sorted and gently pressed to preserve all their flavors, freshness and typicity.

Domaine Passaquay produces only 30'000 bottles a year.

TECHNICAL DATA

Vine age 50 years Schist limestone Soil Rhône east bank Exposure Sunshine 1'600 hr/year 600 mm/year Rainfall **Buch trained** Training Yield 800 g/m^2 Hand harvest Harvest

Skin contact no

Fermentation Vat

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Aging

1 week, no MLF

Inox

7 months on the lees

in stainless steal

2020 flowering 2020 harvest April 15

September 25

