

CHASSELAS TOUT NU

Abbaye de Mont

AOC La Côte, Mont-sur-Rolle **Grand Cru**

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Cistercian monks introduced wine-growing to La Côte region. The monks of Bonmont abbey were given this land in the 12th century and quickly transformed it into vineyards.

The estate entered the history of Lausanne at the beginning of the 19th century, in 1802, when the City acquired it during the sale of national properties.

Situated between Mont-sur-Rolle and Perroy, Abbaye de Mont, with its 13.5 hectares, is the largest wine-growing estate in Lausanne.

The harvest is carried out by hand using small wooden crates.

One of the main turning points for the estate was the transition to biodynamics. Synthetic molecules are now banned and replaced by plant extracts, decoctions and herbal teas, energised and used by following lunar and planetary rhythms.



VINEYARD AND VINIFICATION

Orientation

- South on a hillside with a steep slope

Soil

- Clay-limestone, gravelly tendency

Grape variety

- Chasselas

Culture

- Short Guyot. Harvested by hand using wooden crates

Vinification

- Spontaneous fermentation without sulphites, unfiltered

Ageing

- 12 months in French oak barriques, with up to six passages

Certification

Demeter Bio Suisse since 2019



TASTING

Slightly cloudy colour due to non-filtration. Surprisingly atypical nose, which expresses notes of ripe apples and pears, reminiscent of the beautiful days of autumn and harvest time.

Very lively on the palate, its invigorating freshness develops on a remarkable aromatic finish. An unconventional wine with natural charm.



FOOD AND WINE PAIRING

Serve at 12°C with a féra tartare with citrus.



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