

# CÔTÉ ROSE

## Abbaye de Mont

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

EN

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

**Soil**

- Clay-limestone, gravelly tendency

**Grape variety**

- Pinot Noir and Gamay

**Culture**

- Short Guyot. Harvested by hand using wooden crates

**Vinification**

- Spontaneous fermentation in enamelled tanks

**Certification**

- Demeter Bio Suisse since 2019



### TASTING

Crystalline colour with a deep twilight pink. The nose is direct and fresh, with pleasant notes of red fruit. The attack is refreshing and evolves on crisp fresh fruit. This wine has a pleasant finish and ends with a subtle balance fluctuating between volume and acidity.



### FOOD AND WINE PAIRING

Serve at 8°C as an aperitif, with tapas or grilled meats and candied peppers. A wine to be enjoyed chilled when the warm weather arrives!