

LA CAILLATE

Abbaye de Mont

EN

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

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
Soil
Grape variety
Culture
Vinification
Ageing
Certification

- South-east on a hillside with a gentle slope
- Clay-limestone, gravelly tendency
- Pinot noir
- Short Guyot. Harvested by hand using wooden crates
- Spontaneous fermentation, long vatting, unfiltered
- 12 months in French barriques with up to six passages
- Demeter Bio Suisse since 2019



TASTING

Beautiful garnet red colour. Open and complex nose, which is reminiscent of a well-cooked prune pastry, smoky notes of roasting and Grand Cru dark chocolate. The attack is lively with a very nice volume on the palate along with very fine tannins. This wine is still young and can be decanted or kept for a few years.



FOOD AND WINE PAIRING

To be served between 16°C and 18°C with a lamb shank and its juice, a saddle of hare, quails with foie gras or a guinea fowl with tarragon.

