

VELOURS CÔTIER

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	• South on a hillside with a gentle slope
Soil	• Clay-limestone, gravelly tendency
Grape variety	• Pinot noir, Gamaret, Garanoir, Mara, Galotta
Culture	• Short Guyot. Harvested by hand using wooden crates
Vinification	• Spontaneous fermentation.
Ageing	• Seven months in oak barriques
Certification	- Demeter Bio Suisse since 2019



TASTING

Deep ruby colour. The nose opens on prune compote and spicy notes. The fine attack leads to a magnificent mid-palate while the fine tannins result in a very nice final balance between volume and freshness.



FOOD AND WINE PAIRING

To be served at 16°C with a risotto, duck breast with plums or with mint keftas and oriental sauce.