

# LA PLANTAZ

## 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 estate in Lausanne.

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-west on a hillside with a gentle slope
- Clay-limestone, gravelly tendency
- Chasselas
- Short Guyot. Harvested by hand using wooden boxes
- Spontaneous fermentation
- 6 months in oak barriques
- Demeter Bio Suisse since 2019



### TASTING

Crystalline colour with clear reflections. The nose is open and mineral with floral notes reminiscent of hawthorn in springtime. The wine has a nice length. The attack on the palate is fresh and pleasant. A lively wine on the finish.



### FOOD AND WINE PAIRING

To be served between 8°C and 10°C with chicken ballotines or enjoyed as an aperitif with friends and family. It is also the perfect accompaniment to hard cheeses.