

LE PRÉAMBULE

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

Soil

Grape variety

Culture

Vinification

Certification

- South on a hillside with a gentle slope
- Clay-limestone, gravelly tendency
- Chasselas
- Short Guyot. Harvested by hand using wooden crates
- Fermentation in tanks. Charmat type refermentation
- Demeter Bio Suisse since 2019



TASTING

A nice light yellow colour with fine beads of bubbles. Very open and gourmet nose with notes of grapes, citrus and panettone. On the palate, it is a wave of freshness with a very fine vinosity while the finish is tonic marked by citrus notes.



FOOD AND WINE PAIRING

To be served at 8°C as an aperitif during the summer or with desserts on a festive winter's evening. A lively and biodynamic Chasselas that sparkles.

