

# VIEILLES VIGNES

## 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-growing 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 medium slope
- Clay-limestone, gravelly tendency
- Gamay
- Short Guyot. Harvested by hand using wooden crates
- Spontaneous fermentation, long vatting, unfiltered
- 18/24 months in barrique, up to 6 passages
- Demeter Bio Suisse since 2019



### TASTING

With a distinct deep garnet red colour, this wine has a very nice nose opening on black fruits, cherry and spices. The mouthfeel is generous and full with a lot of richness. The structure is beautifully crafted with melted tannins and the finish is strong and of a good length.



### FOOD AND WINE PAIRING

To be served between 16°C and 18°C with a rack of veal roasted with thyme or with autumn mushroom puff pastry.