

BORD DE L'EAU

Domaine du Burignon

AOC Lavaux, Saint-Saphorin Grand Cru

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Perched on the heights of Saint-Saphorin, the Burignon estate is one of the three Lausanne wine enclaves in Lavaux.

In 1802, during the sale of national properties, Lausanne acquired these vineyards, covering an area of around 6 hectares.

A sandy, light soil, which allows a deep rooting, a slope on the hillside of between 35% and 50%, many stone walls which reflect the heat, the plots of Burignon offer a perfect representation of the soil of Lavaux, where the wines are at one with the terroir.



VINEYARD AND VINIFICATION

Orientation

- South on a hillside with a steep slope (35 to 50%)

Soil

- Sandy fluvioglacial moraine

Grape variety

- 70% Malbec and 30% Cabernet franc

Culture

- Simple Guyot, terraced vineyard

Vinification

- 12-month ageing in 225-litre barriques



TASTING

Beautiful dark red colour with purple reflections. The nose is racy on clearly mineral notes, reminiscent of the flint and pencil lead. Nice evolution on black fruits and spices. The attack is lively and the wood is well integrated. The wine is structured and powerful with a long finish on tight tannins.



FOOD AND WINE PAIRING

To be served between 16°C and 18°C with a rack of beef with thyme and coarse salt, rosemary fried potatoes and tomato tian. This wine is also ideal with a saddle of venison or a Châteaubriand.

