

LES ROCHES PLATES

Domaine du Burignon

AOC Lavaux, Saint-Saphorin *Premier 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-west on a hillside with a steep slope (35 to 55%)

Soil

- Sandy fluvioglacial moraine

Grape variety

- Chasselas

Culture

- Simple Guyot, terraced vineyard

Vinification

- Concrete amphorae



TASTING

Light yellow crystalline colour. Immense nose of great nobility expressing itself on grilled dried fruit, citrus and intense minerality. This wine has a very nice volume in the mouth. A high-flying aristocratic Chasselas. The pinnacle of class and elegance in Lavaux.



FOOD AND WINE PAIRING

To be served between 8°C and 10°C with grilled arctic char fillet and its parsley emulsion. This wine is the ideal accompaniment with hard cheeses lovingly matured by your favourite cheese maker.