

BOUCHE BAIE

Clos des Abbayes

AOC Dézaley, *Grand Cru*

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Perched at the top of the slopes at more than 30%, Clos des Abbayes is made up of 4.7 hectares in the heart of Dézaley, the most emblematic appellation of Lavaux, located between Cully and Rivaz.

Shaped by glacial movements, the hills stretch into terraces and have many benches made of "Puddingstone". These residues of moraine give a clay and limestone soil giving the wine a rare complexity. An exceptional terroir for exceptional wines.



VINEYARD AND VINIFICATION

Orientation

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

Soil

- Marno-sandstone molasse

Grape variety

- Syrah and Diolinoir

Culture

- Simple Guyot, terraced vineyard

Vinification

- 12-month ageing in 225-litre barriques



TASTING

Deep red colour with a thin pink meniscus. The nose is very fine on blackberries and *crème de cassis*, reminiscent of roasting notes. On the palate, the wine is full and powerful with very nice melted tannins and the finish is eternal with ripe fruit notes.



FOOD AND WINE PAIRING

To be served between 16°C and 18°C with a deer steak, chanterelles and chestnuts, or simply with a beef fillet accompanied with vegetables from the market.

