

CHASSELAS LA CHAPELLE

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

- Chasselas

Culture

- Simple Guyot, terraced vineyard

Vinification

- Ageing in wooden vase for 8 months



TASTING

Light yellow crystalline colour. A nose of dazzling finesse reminiscent of golden stones in the summer sun, citrus fruits and dried fruits. The attack is fresh and very elegant with lots of volume. This is a wine at the height of its balance, which will grow in stature over the years.



FOOD AND WINE PAIRING

To be served between 8°C and 10°C with almond poultry or a pike-perch fillet poached in butter.