

LE CHAPITRE

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

- Wooden vase



TASTING

Light yellow crystalline colour with a meniscus of the most beautiful silver. Complex nose with empyreumatic and mineral notes typical of Dézaley. The attack is sharp and presents a beautiful volume. A powerful and structured wine with great ageing potential, which will be well worth tasting as the years go by.



FOOD AND WINE PAIRING

To be served between 8°C to 10°C with a candied veal shank or a lake trout with slivered almonds and creamy white wine sauce.