

# CHASSELAS VIEILLES VIGNES

## Clos des Moines

AOC Dézaley, *Grand Cru*

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The hillside of Dézaley is undoubtedly the best exposed area of all Lavaux.

It is not surprising that the wines produced there have had a good reputation for centuries! Perched at the top of the slopes at more than 30%, adjacent to Clos des Abbayes, Clos des Moines, with its 4 hectares, is located 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

<b>Soil</b>	• Marno-sandstone molasse
<b>Grape variety</b>	• Chasselas
<b>Culture</b>	• Simple Guyot, terraced vineyard
<b>Vinification</b>	• Aging in wooden vase for 8 months
<b>Orientation</b>	• South, on a hillside with a steep slope (35 to 50%)



### TASTING

Light yellow crystalline colour with silver reflections. The nose is complex and evolving on mineral notes, typical of Dézaley. The attack is powerful attack, leading to a beautiful roundness and a confirmed minerality. With its magnificent balance between alcohol and liveliness, this wine can defy the years without fading and will always surprise you on notable occasions.



### FOOD AND WINE PAIRING

To be served around 10°C (not too cold) with an old Gruyère or a Vacherin de la Vallée from the best maturing cellars.