

LE HAUT-CRÊT

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

Orientation

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

Soil

- Limestone clay

Grape variety

- Merlot and Gamay

Culture

- Simple Guyot, terraced vineyard

Vinification

- Ageing in wooden vase for 12 months



TASTING

Ruby in colour. Open and powerful nose with notes of roasting reminiscent of freshly ground coffee. Nice balance on the palate between alcohol and freshness with a subtle and delicate finish. A high-class wine for a quiet evening at home..



FOOD AND WINE PAIRING

To be served between 16°C and 18°C with hay-smoked beef fillet, wild mountain mushrooms and organic potato "paillasson".