

LE GARDE CÔTES

Château Rochefort

EN

*AOC La Côte, Allaman **Grand Cru***

The origins of the name of the castle date back to the 15th century. It then fell under the influence of the Menthons, lords of Rochefort in Savoy. From the sixteenth century, many families succeeded one another at the head of the agricultural and wine-growing estate that was attached to the castle. It was bequeathed in 1838 to the Lausanne's "Bourse des Pauvres".

One of the main turning points for the estate was the transition to biodynamics, which started in 2009. Synthetic molecules are now banned and replaced by plant extracts, decoctions and herbal teas, energised and used by following lunar and planetary rhythms.

The harvest is carried out by hand using small wooden crates.



VINEYARD AND VINIFICATION

Orientation	• South on a hillside with a medium slope
Soil	• Limestone, sandy-gravel structure
Grape variety	• Pinot noir, Gamaret, Garanoir
Culture	• Short Guyot
Vinification	• Spontaneous fermentation
Ageing	• 8 months in oak barriques
Certification	- Demeter Bio Suisse since 2014



TASTING

This wine is ruby in colour with precious stone reflections. The nose is intense with notes of cherry and morello cherries with kirsch. Tense attack, mid-palate on red fruits and an incredible fresh finish.



FOOD AND WINE PAIRING

To be served at 16°C with casseroles, fricassee or honey-coated pork ribs.

