

L'AIMÉ

Château Rochefort

AOC La Côte, Allaman **Grand Cru**

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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.

Est-ce que l'on a par hasard une photo de l'aimé?



VINEYARD AND VINIFICATION

- Orientation** • South on a hillside with gentle slope
- Soil** • Limestone, sandy-gravel structure
- Grape variety** • Chasselas
- Culture** • Short Guyot. Harvested by hand using wooden crates
- Vinification** • Spontaneous fermentation in oak barriques
- Certification** - Demeter Bio Suisse since 2014



TASTING

This wine is light yellow in colour with silver reflections. The nose is discreet and mineral, reminiscent of the morning dew on already warm stones. The attack is fresh with a nice texture in the middle of the mouth and a subtle bitterness in the finish. Impossible not to like it!



FOOD AND WINE PAIRING

To be served between 8°C and 10°C with a Tomme Vaudoise or a homemade sausage from the neighbour's farm.