

LE CENDRÉ

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.

Pas la bonne photo car CDA, on en a une autre ?



VINEYARD AND VINIFICATION

Orientation

Soil

Grape variety

Culture

Vinification

Ageing

Certification

- South on a hillside with a gentle slope
- Limestone, sandy-gravel structure
- Pinot Gris
- Short Guyot. Harvested by hand using wooden crates
- Spontaneous fermentation
- 12 months in French barriques. Unfiltered.
- Demeter Bio Suisse since 2014



TASTING

Bright colour with light yellow reflections. The nose is open and complex with notes of ripe, sun-kissed pears, tarte tatin and honey. The palate is generous and vinous, with a nice aromatic finish. An Indian summer feeling...



FOOD AND WINE PAIRING

To be served at 12°C with roasted scallops with Madagascar bourbon vanilla.