

LE TEMPS QU'IL FAUT

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.



VINEYARD AND VINIFICATION

Orientation
Soil
Grape variety
Culture

- South on a hillside with a medium slope
 - Limestone, sandy-gravel structure
 - Merlot
 - Cordon de Royat.
- Harvested by hand using wooden crates
- Spontaneous fermentation, long vatting
 - 24 months in French barriques. Up to 6 passages.
- Unfiltered.

Vinification
Ageing

Certification

- Demeter Bio Suisse since 2014



TASTING

Magnificent dark red colour with purple reflections. The nose is dark and complex, consisting of notes of chocolate, coffee, cocoa and dark fruits. The palate is full with a velvety touch. Powerful tannic structure and infinite length; a wine that is perfect for ageing.



FOOD AND WINE PAIRING

To be served between 16°C and 18°C along with a rack of Sisteron lamb in a salt crust with fine herbs and Ticino polenta.

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