

# LES NOYERS

## Château Rochefort

AOC La Côte, Allaman **Grand Cru**

EN

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

<b>Orientation</b>	• South
<b>Soil</b>	• Limestone, sandy-gravel structure
<b>Grape variety</b>	• Garanoir
<b>Culture</b>	• Cordon de Royat
<b>Vinification</b>	• Spontaneous fermentation
<b>Ageing</b>	• 7 months in oak barriques
<b>Certification</b>	- Demeter Bio Suisse since 2014



### TASTING

This wine has a ruby colour and an intense nose with notes of cherry, red fruits and prunes. A crisp wine, it is delicate on the palate, fresh and lively with a very good quality of tannins.



### FOOD AND WINE PAIRING

To be served at 16°C with tapas or grilled fish with coarse salt. This wine can also be served with pork fillets and morels.