

PINOT NOIR

TRADITIONAL METHOD

Abbaye de Mont

EN

AOC La Côte, Mont-sur-Rolle Grand Cru

Cistercian monks introduced wine-growing to La Côte region. The monks of Bonmont abbey were given this land in the 12th century and quickly transformed it into vineyards.

The estate entered the history of Lausanne at the beginning of the 19th century, in 1802, when the City acquired it during the sale of national properties.

Situated between Mont-sur-Rolle and Perroy, Abbaye de Mont, with its 13.5 hectares, is the largest wine-growing estate in Lausanne.

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



VINEYARD AND VINIFICATION

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|----------------------|-----------------------------------------------------------------------------|
| Orientation | • South, |
| Soil | • Limestone, gravelly pebbly |
| Grape variety | • Pinot Noir |
| Culture | • Short Guyot. Harvested by hand using wooden crates |
| Vinification | • Fermentation in tanks. Bottle refermentation, Champagne type. Unfiltered. |
| Ageing | • 12 months on slattes |
| Certification | - Demeter Bio Suisse since 2019 |



TASTING

This wine has an elegant pink colour with a subtle ballet of fine bubbles. The nose is open and complex, flinty with red fruits harvested in the morning dew. Festive attack on the palate. The bubbles are fine and very elegant, bringing a dream freshness on a beautiful vinosity.



FOOD AND WINE PAIRING

To be served at 8°C to celebrate great moments in life. Also serve with petit fours and desserts.