

SUR LIES

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** • South, on gentle slopes
- Soil** • Limestone, sandy-gravel structure
- Grape variety** • Chasselas
- Culture** • Short Guyot. Harvested by hand using wooden crates
- Vinification** • Spontaneous fermentation in oak barriques, unfiltered
- Aging** 12 months on lees
- Certification** - Demeter Bio Suisse since 2019



TASTING

This wine has a crystalline, pale yellow colour with a silver meniscus. The nose opens with interesting aromas of flat peaches and spices. The finish is complex and chiselled; a very nice wine for this atypical vintage.



FOOD AND WINE PAIRING

To be served at 8°C. The natural character of this wine calls for local dishes of the same spirit: féra tartare with citrus fruits, malakoffs or even a traditional Vaudois papet.

