

Abbaye de Mont blanc

AOC Waadt, Ville de Lausanne, 2013

750 ml

Art. nr. 10004713



Pale golden yellow with bright green tinge. Floral nose with touches of citrus grapefruit. A nice minerality and flint mouthfeel. On palate the wine is full, refreshing, vivacious and has a balanced structure.

Origin:	Switzerland / Waadt / Lavaux
Grape variety:	Chasselas
Maturity:	1 to 6 years
Serving temperature:	10 to 12 °C
Drinking suggestion:	Apéro pastries, Vegetable dip, Fresh water fish with cream sauce, Cold fish dish, dried meat, Fondue and raclette, Cheese board
Vinification:	fully destemmed, fermentation of entire grape, fermentation in steel tank
Harvest:	hand-picking, in small boxes
Maturation:	in steel tank, short cultivation
Bottling:	no filtration
Maturation duration:	5 months
Volume:	12.0 %



Certified integrated production