



LOUIS BOVARD

Aigle Cuvée Noé

Heading upstream, and just past the border between France and Switzerland, the Rhône widens and redirects itself in a great arch forming Lac Léman. It's northerly course veers easterly before turning to flow southeast making the steep slopes of the north shore of Lac Léman an ideal spot for viticulture. It should come as no surprise that the Cistercian monks, rightly famous for being the first to recognize the potential of the terroir of Burgundy were also the early pioneers of grape growing in this part of Switzerland known as Lavaux.

Domaine Louis Bovard is a ten-generation family estate located in the town of Cully on the north bank of Lac Léman. Proponents of the indigenous Chasselas, the Domaine tends a repository (Le Conservatoire Mondial du Chasselas) of the various massale selections of the variety in order to preserve the biodiversity of the Chasselas grape as well better understanding how different selections express themselves in the various terroirs of Switzerland. In addition to Chasselas the estate grows Chenin Blanc, Sauvignon Blanc, Merlot and Syrah. The steep, terraced vineyards of the Domaine are farmed sustainably with some biodynamic practices. Vineyard work is manual, dictated by the narrowness of the terraces and harvests are assisted by mechanical lifts that transport small crates of freshly harvest grapes to the top of the slope – much like one can find in parts of the Mosel or Ribeira Sacra.

Before entering Lac Léman the Rhône river flows northwest through a steep valley providing excellent sites on its north bank for the growing of grapes. Along its course are a series of villages which have the right to append their name to the wines cultivated within their borders, the most famous of which are Yvorne, Ollon, Bex and Aigle. In the village of Aigle Louis Bovard grows Chasselas on steep terraces with a southwestern exposure on gravelly limestone soils. Here the climate is cooler and more exposed than the warmer sites in Lavaux resulting in a crisper and more linear version of Chasselas. It is fermented in foudre and aged 8-10 months before release.

ORIGIN

Switzerland

APPELLATION

Aigle

SOIL

Clay limestone, gravel

AGE OF VINES

25

ELEVATION

800 meters

VARIETIES

Chasselas

FARMING

Sustainable with biodynamic practices

FERMENTATION

Hand harvested, crushed, short maceration, fermented in foudre

AGING

8-10 months in foudre

