



LOUIS BOVARD

Dézaley Grand Cru Medinette

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.

There are few vistas as dramatic as that seen from the midst of the vineyards of Dézaley, one of a series of Grand Crus along the northern shore of Lake Geneva. Vertiginous slopes and a loose gravelly soil threaten an imminent plunge, only to be broken (along with several bones) by the occasional terrace wall. With an ideal southern aspect, one that takes advantage of the reflected rays of sunlight from the lake below, and the looming presence of the surrounding Alps, the Chasselas that Louis Bovard grows here defies the neutral description that is so frequently applied to the variety. Medinette is rich and complex, subtly mineral and impressively poised – in short, a Grand Cru wine.

ORIGIN

Switzerland

APPELLATION

Dézaley Grand Cru

SOIL

Clay limestone, marl, gravel

AGE OF VINES

25

ELEVATION

400-600 meters

VARIETIES

Chasselas

FARMING

Sustainable with biodynamic practices

FERMENTATION

Hand harvested, crushed, short maceration on the skins, fermented in foudre

AGING

10 months in foudre

ACCOLADES

90 – 2016 Medinette – Wine Advocate

90 – 2013 Medinette – Wine Advocate

