

C D C A C

Collection Louis-Philippe Bovard



Viticulture

Vineyards bordering Lake Geneva Entirely manual cultivation Plantation density 9'000 vines/hectare. Yield 0.8 kg/cep

Grape

Merlot and Syrah

Terroir et Soils

Clayey sediments, gravel. Micro-climate determined by the proximity of the plots to Lake Geneva ensuring variations in temperature, humidity and ventilation.

Vinification

Slow fermentation for 15 to 20 days. Aged 20 months in oak barrels.

Alcohol

13.5 %

Degustation

Blackberry liquorice, black cherry and coffee aromas. On the palate, the wine is voluminous with a perfectly integrated silky tannic mass. The palate evokes ripe fruit, mocha and violet.

Ageing

15 to 20 years

Food and wine pairing

Red meats (game), soft cheeses, chocolate dessert.

The winery

Louis-Philippe Bovard – whose name is in its 10th generation – took the helm of his family's 13-hectare estate in 1983. He is a pioneer in the field and is responsible, among other things, for the introduction of new grape varieties (Chenin Blanc, Sauvignon Blanc and Syrah), the maturing of Chasselas in barrels, the creation of the Conservatoire Mondial du Chasselas (with the aim of researching older, more qualitative selections) and the creation of an important collection of old D ezaley vintages. The estate has been awarded the highest distinctions. It is one of the icons of Swiss wine and enjoys international recognition.



Reputation

In Robert Parker's wine list since 2015 (with 17 wines rated from 90 to 93 points), Louis-Philippe Bovard, along with 5 other winemakers, was awarded the title of "Icon of Swiss Wine" by the Gault&Millau guide in 2016.

Louis-Philippe Bovard is one of the founding members of the Barony of D ezaley, Arte Vitis (innovative winegrowers from the canton of Vaud) and the "M moire des vins suisses".