

# Une classe à part.

## Saint Saphorin Cuvée Louis AOC Lavaux

### Collection Louis-Philippe Bovard



#### Viticulture

Terraced vineyards along Lake Geneva. Entirely manual winegrowing operations. Vine density about 9'000/hectare. Grape yield 0.8 kg/vine.

#### Grape

Merlot, Syrah

#### **Terroir and Soils**

Clay and gravel on the surface. The appellation benefits from Lavaux's earliest climate due to its south-east orientation.

#### Vinification

Each grape variety is processed individually. Cold maceration before fermentation, then 15 to 20 days in barrels. Aging in barrels for 18 months.

#### Alkohol

13.5 %

#### Tasting

Notes of red fruits and cocoa. On the palate full of finesse, with exceptionally elegant aromas of black cherries and spices (pepper). Nice length in the finish. The wine unfolds best in a carafe.

#### Aeging

10 years

#### Food and wine pairing

White meat, pigeon, ossobuco, sea fish, soft cheese and goat's cheese.

#### 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 Dézaley 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 Dézaley, Arte Vitis (innovative winegrowers from the canton of Vaud) and the "Mémoire des vins suisses".