



Assemblage Barrique AOC Dézaley G. Cru 2022

Antoine Bovard

Type	Red wine
Origin	Switzerland, Waadt
Producer	Antoine Bovard Lavaux
Classification	AOC
Expansion	9–12 months of ageing in oak barrels, 50% of which are new barrels
Contents	70 cl
Vintage	2022
Enjoyment phase	up to 8 years
Serving temperature	18°C
Alcohol content	13 %
Grape varieties	Cabernet Sauvignon, Merlot, Syrah
Article no	31310122

Comments

This vintage comes from one of the hottest plots in the vineyard, a thin strip 10 m wide and 150 m long, right at the foot of the hill, in a place called "Le Crozet". It was in this terroir that my father Antoine decided at the end of the 1970s to plant grape varieties that were more resistant to heat, even though they were not yet authorized in the canton of Vaud. After obtaining experimental authorization, he vinified his first vintages of Merlot, Syrah and Cabernet Sauvignon.

Pairing

Red meat, beef or game, venison or venison loin, lamb shank in red wine and rosemary, dark chocolate, hard cheese if the wine is at least 10 years old.

Tasting notes

Assertive opening with complex notes of candied red fruits, pepper and smoky wood tones. The middle is characterized by dense tannins and the salty finish is dynamic and long-lasting with fruit aromas. A sensational wine with impressive presence.