



# Calamin Grand Cru AOC La Luge 2024

Antoine Bovard

<b>Type</b>	White wine
<b>Origin</b>	Switzerland, Waadt
<b>Producer</b>	Antoine Bovard Lavaux
<b>Classification</b>	AOC
<b>Expansion</b>	Aged on yeast in stainless steel tanks.
<b>Contents</b>	70 cl
<b>Vintage</b>	2024
<b>Enjoyment phase</b>	up to 5 years
<b>Serving temperature</b>	18°C
<b>Alcohol content</b>	13.2 %
<b>Grape varieties</b>	Chasselas
<b>Article no</b>	30820724

## Comments

You don't need snow to slide here. When it rains, the high proportion of clay in the soil (40%) is enough to bring you to the ground in an instant. Clay and silt are the hallmarks of the Calamin terroir. Revealed by the indigenous Chasselas grape variety, its wines develop the Grands Crus we know: a mineral bouquet, a generous palate, but held together by a fresh structure ending with fine bitters as a signature.

## Pairing

Lake or river fish, buttered or smoked. White meat such as veal or pork.

## Tasting notes

La Luge is one of the ambassadors of this Grand Cru, where a mineral fragrance and a generous palate are appreciated, but sustained by a fresh structure and ending with fine bitter notes that serve as a signature.