



# Chasselas Nature Retour aux Sources BIO 2025

Antoine Bovard

<b>Type</b>	White wine
<b>Origin</b>	Switzerland, Waadt
<b>Producer</b>	Antoine Bovard Lavaux
<b>Classification</b>	Lavaux AOC
<b>Expansion</b>	Aged on yeast in steel tanks.
<b>Contents</b>	70 cl
<b>Vintage</b>	2025
<b>Enjoyment phase</b>	up to 30 years
<b>Serving temperature</b>	10-12°C
<b>Alcohol content</b>	12.5 %
<b>Grape varieties</b>	Chasselas
<b>Article no</b>	31311225

## Comments

This particular architecture consists of 32 small plots supported by low walls and is the only way to grow wine on the steep slopes of Dézaley (100% slope). The soil there is very calcareous (more than 30%), which gives these wines the mineral aroma known as "flint". The grapes face south and benefit from the best sunlight in Lavaux. The vines are around 40 years old. All these characteristics give this wine a unique characteristic: an exceptional aging potential of 20 to 30 years.

## Pairing

Hard cheese, beef tartare, Gruyère "Caramel" Duttweiler 20 months, Pata Negra, aromatic flavors: saffron, nutmeg, almonds.

## Tasting notes

Precise, fresh opening with elegant lilac and linden honey scents on the nose, a voluminous and dynamic middle; the finish is generous, mineral and impressively long. A wine full of substance that combines sweetness and structure in an impressive balance and highlights the terroir.