



Epesses Grand Cru AOC Lavaux BIO 2025

Antoine Bovard

Type	White wine
Origin	Switzerland, Waadt
Producer	Antoine Bovard Lavaux
Classification	AOC
Expansion	(Malolactic), aged on lees, stainless steel tank
Contents	70 cl
Vintage	2025
Enjoyment phase	up to 5 years
Serving temperature	10-12°C
Alcohol content	12.8 %
Grape varieties	Chasselas
Article no	31301125

Comments

Epesses Grand Cru 2020 won 1st prize at the Falstaff Lavaux Passion Trophy 2022 with 92/100 points and received the distinction "Best Chasselas of Lavaux"

Pairing

Aperitif, flutes, dried bacon, pâté en croute, papet vaudois, 'Marennas d' Oléron's oysters.

Tasting notes

Lively opening, pearly notes, crisp fruit. Rich and powerful middle. Light finish, characterized by a subtle and typical bitterness. Excellent aperitif wine, with great balance and full dynamism.