

LOUIS BOVARD

Saint-Saphorin Salix



ORIGIN

Switzerland

APPELLATION

Saint-Saphorin

SOIL

Clay limestone

AGE OF VINES

25-30

ELEVATION

500 meters

VARIETIES

Chenin Blanc

FARMING

Sustainable with biodynamic practices

FERMENTATION

Hand harvested, successive passes, crushed, short maceration on the skins, fermented in new but un-toasted French oak barrels

AGING

8 months on the lees in new French oak barrels (un-toasted)

Heading upstream, and just past the border between France and Switzerland, the Rhône widens and redirects itself in a great arch forming Lac Léman. It's northerly course veers easterly before turning to flow southeast making the steep slopes of the north shore of Lac Léman an ideal spot for viticulture. It should come as no surprise that the Cistercian monks, rightly famous for being the first to recognize the potential of the terroir of Burgundy were also the early pioneers of grape growing in this part of Switzerland known as Lavaux.

Domaine Louis Bovard is a ten-generation family estate located in the town of Cully on the north bank of Lac Léman. Proponents of the indigenous Chasselas, the Domaine tends a repository (Le Conservatoire Mondial du Chasselas) of the various massale selections of the variety in order to preserve the biodiversity of the Chasselas grape as well better understanding how different selections express themselves in the various terroirs of Switzerland. In addition to Chasselas the estate grows Chenin Blanc, Sauvignon Blanc, Merlot and Syrah. The steep, terraced vineyards of the Domaine are farmed sustainably with some biodynamic practices. Vineyard work is manual, dictated by the narrowness of the terraces and harvests are assisted by mechanical lifts that transport small crates of freshly harvest grapes to the top of the slope – much like one can find in parts of the Mosel or Ribeira Sacra.

When Louis Bovard took over his family's estate well over 30 years ago he set about replanting and expanding his family's vineyards. His innovative efforts have centered largely around the study and promotion of the indigenous Chasselas but he also recognized that the terroirs of the Vaud were equally suited white varieties that thrive on limestone soils. Inspired by the great wines of the Loire valley, Louis planted Sauvignon Blanc in Epesses and Chenin Blanc in Saint-Saphorin. His tiny, 0.5 hectare parcel of Chenin in Saint-Saphorin is now between 25 and 30 years old. Louis harvests his Chenin when the clusters are fully golden in color in successive passes. Fermented and aged in new, but un-toasted, French oak barrels, he keeps the wine on its lees until mid-summer before bottling it.

ACCOLADES

91+ – 2016 Salix – Wine Advocate

