



# OBRIST

## Clos du Rocher Grand Cru

Clos du Rocher's origins trace back to the 19th century when the land, once covered in rockeries and brush, was transformed into vine terraces with stone retaining walls between 1825 and 1830. The estate's building and cellars were constructed in 1836 and are still in use today. In 1918, the Obrist house acquired the Clos du Rocher estate, a favorite of Emile Obrist, who recognized its potential for Chasselas production. Nestled against a rock with a south-facing exposure, the estate sits on gravelly, permeable soil providing warmth to the vines. Comprising 10 hectares of vine terraces, the estate primarily grows Chasselas (96%), along with Merlot, Syrah, and Cabernet Sauvignon.

For over a century, the Obrist house has produced the renowned Clos du Rocher Grand Cru Chasselas, aged in oak barrels in the estate's cellars, maintaining a centuries-old tradition. In the past decade, red grape varieties have been blended to create the exceptional Clos du Rocher Rouge Grand Cru. Throughout the decades, Clos du Rocher's winegrowers have been consistently recognized at the Vevey Winegrowers' Festivals. Presently, Martin Suardet oversees vine monitoring as the fourth-generation winegrower, succeeding his father Jean-Daniel Suardet, who significantly contributed to the estate's wine reputation. Jean-Daniel was crowned during the Fête des Vignerons 2019, a fitting acknowledgment of his passion and expertise in the vineyard. The ongoing legacy is maintained through the winemaking expertise of Obrist's oenologist, Léonard Pfister.

Clos du Rocher Grand Cru, a true gem in Swiss winemaking, is nestled in Yvorne, the largest wine-growing commune in Vaud. The vineyard thrives on a gravelly clay-limestone soil, a testament to the historical events that shaped its landscape. A 1584 landslide now defines its unique terroir, imparting distinctive character traits to the Chasselas grape. Backed by rock and shielded from cold winds, the exceptional vineyard benefits from a south-facing exposure. Robust and suave, with mineral notes harmoniously combining fullness, race, and finesse, Clos du Rocher Grand Cru is an ideal companion to a variety of dishes, including asparagus, pike terrine with chervil, fish from Lake Meunière, monkfish, roast pork, and cheeses from mountain pastures, particularly Vacherin Mont d'Or.

### ORIGIN

*Switzerland*

### APPELLATION

*Chablais*

### SOIL

*Clay-limestone*

### AGE OF VINES

*20*

### ELEVATION

*500 meters*

### VARIETIES

*Chasselas*

### FARMING

*Sustainable*

### FERMENTATION

*Fermented in oak tuns, alcoholic and malolactic fermentation under temperature control*

### AGING

*6 months in oak tuns*

