



# 2021 Henri Badoux Aigle AOC Les Murailles

100% Chasselas

*Backing onto the foothills of the Alps, this superb  
vineyard towers majestically into the sky.*

The steepness of its terraces seems to defy the laws of equilibrium, ensuring generous isolation and maximum drainage. Föhn winds and warm breezes slide between the vinestocks right up to the time when the grapes are perfectly ripe. Beyond the reach of the damp air and mists of autumn, the grapes receive maximum protection from rot. The excellent condition and ripeness of the grape allied to yield limitation are the two keys to the quality of Aigle 'Les Murailles' and its reputation as the supreme wine of Vaud.



## The Traditional Wines

In his bottle La Vaudoise 1822, the Tradition collection focuses on the authenticity of the terroir and the proven know-how of its winegrowers and wine merchants. Wines that are both generous and delicate, with subtle aromas.

This wine with its quirky **Lizard label** is one of the premier wines of the Chablais, if not the entire Vaud - and one of the most famous Chasselas worldwide.

**Wine Region:** Switzerland, Vaud Chablais

**Vineyard information:** Built in vertiginous terraces, the vineyard benefits from a generous sunshine. Valley exposed to the foehn

**Oenologist:** Daniel Dufaux

## Winemaking

The fermentation takes place for several days at relatively low temperatures, in order to generate a maximum of fat and roundness while retaining the finesse and the typicity of the bouquet. Malolactic fermentation complete

## Tasting Notes

**Appearance:** Beautiful lemon yellow, deep, clear and sparkling.

**Nose:** Fine and delicate, with aromas reminiscent of lime blossom, notes of mineral and chalky character typical of the gypsum veined soil.

**Pallate:** Elegant and fruity, it reveals aromas of mango, linden blossoms, accompanied by a subtle mineral touch. The generous and powerful structure envelops the palate.

**Finish:** Charming finish thanks to its opulent and sensual roundness.

## Wine and food

As an aperitif; With a terrine of fish or vegetables, a trout meunière, asparagus in muslin sauce or with crustaceans, kidneys, veal stew and a fowl in sauce. It also goes very well with hard cheeses.



 *Dreyfus, Ashby & Co.*  
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946  
[www.DreyfusAshby.com](http://www.DreyfusAshby.com)

