



Château d'Auvernier

ENCAVAGE FONDÉ EN 1603

Thierry Grosjean & Cie

PROPRIÉTAIRE - ENCAVEUR

2015 Château d'Auvernier Pinot Gris, Neuchâtel AOC

100% Pinot Gris

Few companies, in Switzerland or elsewhere, can boast D'Auvernier's 400 years of family history. Keeping the estate in the family has always been a priority.



THE DOMAIN

This estate which is located on the shores of the Lake of Neuchâtel, currently markets the produce of about 60 hectares of grapevines.

Although the Auvernier Castle Cellars actually possess only 16 hectares of grapevines, they cultivate an additional 24 hectares and buy the harvest of 20 hectares more from vine growers with whom their ties, in some cases, go back several generations.

The light to medium chalky soils, in places with barely 40 to 50 cm of topsoil overlaying the bedrock, can be very generous, providing the grapevine with two to three metres of under-soil.

Geologically similar to the Burgundy soil, although situated a little further south, it benefits from the proximity of the lake, which regulates the temperatures, thereby offsetting the additional 100 metres or so in relation to its French counterpart.

THE VINES

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GRAPE VARIETY: This white wine is called pinot beurot in Burgundy, malvoisie in Valais, formerly tokay in Alsace or pinot grigio in the south.

OUR CELLARS AND WINEMAKING:

- All our wines ferment in vats equipped with a device permitting the monitoring of the fermentation process.
- It is at the end of fermentation that they take off in different directions.
- The Pinot Gris will be put in vats. The Pinot Gris, matured in barrels, ferment in 220 litre casks.
- Once the alcoholic fermentation has finished, the malolactic fermentation starts.
- Each vintage is different. Sometimes they remind us of those that went before, but for all that, each has its original touch.

TASTING NOTE: Rich, full-bodied and complex, the pinot gris is harvested very mature. It gives a dry wine of dark golden hue. This full, sparkling wine puts a wonderful finishing touch to a meal.

PAIRINGS: It is much appreciated with fish in sauce and provides a surprising accompaniment to a blanquette of veal or a farm capon. It has no trouble blending with cheeses of character, even after a red wine.

SERVICE: Serving temperature: 46-50°F.



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