



2022 Château d'Auvernier Neuchâtel Blanc - Neuchâtel AOC 100% Chasselas Fendant Roux

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.



Appellation: Neuchâtel AOC

Origin: Canton of Neuchâtel, Municipalities of Auvernier (60 %), Boudry, Cortailod, Colombier and Saint-Blaise (40 %)

Average vine age: 30 years old

Soil type: Calcareous, of light to medium structure, with a low clay content

Altitude: 440 to 490 m

Cultivation: Ecological vine with high natural biodiversity, cultivated according to sustainable development methods

Harvest:

Hand-picked, from end of September to early October
Yield per unit area: 60 hectolitres/hectare. Harvesting is limited to 900g/m² in AOC. After being carefully settled, yeast is added to the must, then it is fermented at a thermo-regulated temperature of about 18° C. The maturing of this wine with its lime aroma on fine lees at a low temperature enables us to preserve its slightly sparkling character on the tongue. Immensely popular and suitable for all occasions, this wine is the pinnacle of our range. This wine represents approximately 25 % of our production.

Planting density: 6,000 to 9,000 vines/hectare

Alcohol Between: 11.5 and 12 % vol.

Tartaric acid: Approximately 4.2 g/l

Serving temperature: 50° F – 53° F

Serve with: Aperitif, pâtés, freshwater fish, cheese

Notes: The unfiltered Neuchâtel blanc is a speciality from Neuchâtel derived from the Chasselas Fendant Roux vine. It is the first wine of the year and it goes on sale on the third Wednesday in January.

The lees it contains in suspension makes it cloudy to the eye and gives it an unexpected twang of citrus fruits, in particular of grapefruit. It is served in the same way as the Neuchâtel blanc as an accompaniment to aperitifs or, at table, with fresh-water fish. It is delight with asparagus or hard-boiled egg.

Some drink it very young, in the turmoil of youth. We like it well-matured, of a slightly veiled colour. In this case, it comes in summer attire and can take several years without losing any of its freshness, as it is preserved by the lees. Serving temperature: 50-53°F

