



DOMAINE DES MÛRIERS CHASSELAS

GRAND CRU 2020

Non Filtre | David Burgat | Neuchâtel

The second "natural" vintage of unfiltered Chasselas from the Domaine's vineyards. Organically cultivated and vinified with yeast raised in the cellar. Its fine lees (deposit) give it a delicate mildness and a pleasant fruity taste. Its delicate persistence is accompanied by aromas of elderflowers and seeded fruits.

Tasting notes

Color

Pale straw yellow with a light cloudy tinge.

Aroma

On the nose, an elegant palette of fresh fruit defined by peach, green pineapple, accompanied by freshly blooming elderflowers, balanced by a lively, herbaceous astringency.

Taste

Slightly fizzy thanks to the natural fermentation, light acidity while being lively thanks to the Chasselas and the natural fermentation based on grape yeast. Perfect for an aperitif, seafood or an excellent fondue in springtime.

Finish

Fresh, fruity with light acidity

About the Winery From the lands to your taste buds, a family story... The great wine adventure of Domaine des Mûriers began in the '70s on the shores of Lake Neuchâtel. Fifty years later, the Burgat family continues to bring to life the unique taste of the grapes which are cultivated according to organic and biodynamic methods. For the love of nature, traditions and the land... The vineyards include five hectares of land, harvested by hand, free of pesticides, following the rhythm of the seasons. The grapes are slowly pressed and the wines are created in an artisanal manner. Domaine des Mûriers holds a Demeter Quality label and is a member of the Bio-Suisse group. A Domaine, to discover or rediscover red, white, rosé, sweet or Grand Réserve wines, there is no doubt that you will find your favourite among their different grape varieties and labels.