

# MENU

## *Le Clos du Château*



# LE CLOS DU CHÂTEAU



*To love with a passion this Valais of ruggedness and paradise, its fiery climate, its arid limestone schist soils, which express themselves in the remarkable minerality of the wines.*

*Passionately cultivating more than 23 hectares of vines on the steep slopes of the central Valais, in a heroic viticulture of terraced vineyards, dry stone walls and bisses.*

*Cultivating the taste and harmony of flavours and originality through the diversity of old Valaisan grape varieties brought back into the limelight:*

*Petite Arvine, Heida, Amigne, Humagne, Cornalin, etc...*

*To invest in intelligent working methods that demonstrate environmental awareness and preserve the natural balance.*

*Seeking the best of the best to produce top-quality wines that have been making the most of our most prestigious terroirs since 1858, on a par with the world's greatest wines.*

*Bonvin 1858 is a family-run business on a human scale; a company rooted in sustainability that believes in the future and is investing in a new cellar at the foot of the Brûlefer vineyards.*

*Awarded the "Valais-Excellence" label for its attachment to the Valais and its commitment to values linked to sustainable development and the quest for continuous improvement, Bonvin 1858 was honoured in 2014 with the title of Swiss Cellar of the Year.*

*Successors to four generations of pioneers, the small Bonvin team aims to be innovative, available and welcoming.*

*The Brûlefer gatehouse and the Mazots du Clos du Château are two of Bonvin's most prestigious wineries.*

# THE WINE LIST



## White

**75 cl**

FENDANT SANS CULOTTE

28.00

Fruity, floral and elegant

FENDANT DOMAINE BRÛLEFER

31.00

Fruity, mineral and racy

MONT FLEURI , JOHANNISBERG

37.00

Fruity, rich, almond notes on the finish

PLAN LOGGIER, TROIS, PINOT BLANC, SYLVANER, HEIDA

38.00

Intense, lemony, suave fruitiness

HEIDA NOBLES CÉPAGES

44.00

Floral, structured and well-balanced

PETITE ARVINE NOBLES CÉPAGES

45.00

Exotic fruity, citrus, pear, complex

CUVÉE 1858 BLANC, PETITE ARVINE, HEIDA, AMIGNE

67.00

Fruity, with hints of cherry, slightly woody, full-bodied and fleshy

AMIGNE DE VÉTROZ NOBLE CÉPAGE

44.00

Fruity, smooth, lingering intensity, slight sweetness

ST . ELOI, JOHANNISBERG SWEET

**50cl:**

34.00

Harvested on 1st December. Fruity, banana, mango, pear, beautiful aromatic complexity, sweet

LE MUST

32.00

Sweet, fruity, aromatic, sparkling

## Rosé

**75 cl**

SORTILÈGE, OEIL-DE-PERDRIX FROM VALAIS

31.00

Fruity, fresh, structured

# THE WINE LIST



## Red

**75 cl**

TERRA COTTA, PINOT NOIR

31.00

Fruity, tasty, elegant

CLOS DU CHÂTEAU, PINOT ET MERLOT

34.00

Fruity, elegant, spicy, harmonious

HUMAGNE ROUGE NOBLES CEPAGES

45.00

Typically wild, expressive, melting tannins

CORNALIN NOBLES CEPAGES

45.00

Berries, black cherries, tannic

SYRAH NOBLES CEPAGES

45.00

Expressive, olive notes, peppery, fleshy

CUVÉE ROUGE BARRIQUE

49.00

(PINOT, MERLOT, SYRAH)

Fruity, spicy, slightly vanilla, rich, full-bodied

CUVÉE 1858 ROUGE

77.00

(CORNALIN, SYRAH, HUMAGNE ROUGE)

Fruity, cherries, woody, full and fleshy

## Other drinks

EAU DE VIE DE CUVÉE 1858 (2CL)

6.50

COFFEE, TEAS

3.50

VALAIS IRIS FRUIT JUICE (25CL)

5.00

VALAIS SPARKLING MINERAL WATER (5DL)

4.50





# NOS MENUS



## Bacchus Menu

MARINATED TROUT FILLET\* WITH GARNISH

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BACCHUS FONDUE (MARINATED BEEF\*\*)

4 SAUCES, HOMEMADE RICE AND SALAD BUFFET

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LE MUST SORBET

## Grill Party

MARINATED TROUT FILLET\* WITH GARNISH

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6 TYPES OF MEAT TO GRILL YOURSELF

4 SAUCES, HOMEMADE RICE AND SALAD BUFFET

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LE MUST SORBET

## Raclette Menu

DÉLICE DU GRENIER VALAISAN\*\*

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AOP VALAIS RACLETTE AT YOUR DISCRETION

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LE MUST SORBET

\* Swiss fish

\*\* Swiss meat

**Fr. 79.-**

**Wine included**

**& commented tasting of 3 wines**