

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

PLAN LOGGIER, TROIS, PINOT BLANC, SYLVANER, HEIDA

38.00

Intense, lemony, suave fruitiness

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

CUVÉE 1858 OR, GRAIN NOBLE CONFIDENTIEL

50cl: 54.00

Golden color, sweet, candied fruit, honey

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

CORNALIN NOBLES CEPAGES

45.00

Berries, black cherries, tannic

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

DAHU ZÉRO (27.5 CL)

5.00

VALAIS IRIS FRUIT JUICE (25CL)

5.00

VALAIS SPARKLING MINERAL WATER (5DL)

4.50



NOS MENUS



Bacchus Menu

MARINATED TROUT FILLET* WITH GARNISH

BACCHUS FONDUE (MARINATED BEEF**)

3 SAUCES, HOMEMADE RICE AND SALAD BUFFET

LE MUST SORBET

Grill Party

MARINATED TROUT FILLET* WITH GARNISH

5 TYPES OF MEAT TO GRILL YOURSELF

3 SAUCES, HOMEMADE RICE AND SALAD BUFFET

LE MUST SORBET

Raclette Menu

DÉLICE DU GRENIER VALAISAN**

AOP VALAIS RACLETTE AT YOUR DISCRETION

LE MUST SORBET

* Swiss fish
** Swiss meat
Swiss Bread

Fr. 79.-

Wine included

& commented tasting of 3 wines