

OBRIST

ARTISANS DU VIN DEPUIS 1854

From an outstanding vineyard in Yvorne, owned by Obrist since 1918, the iconic Clos du Rocher Grand Cru has been crowned best Chasselas upon the 1st Mondial du Chasselas and is regularly served at the most renowned tables throughout Switzerland.



HISTORY

The history of Clos du Rocher goes back to the 19th century: Between 1825 and 1830 the terroir, covered with rocks and scrub, has been transformed into vineyard terraces. The building was erected in 1836, as were the wine cellars which both are still in use today.

Clos du Rocher was acquired in 1918 by Obrist. It was the preferred vineyard of Emile Obrist, who immediately recognised the great potential of this outstanding terroir for the production of Chasselas.

Leaning against rocks sheltered from the wind, the vines enjoy a southern exposure while resting on gravelly and permeable soils. Today, the wine estate comprises 10 ha of terraced vineyards in a single block planted with Chasselas (96%), Merlot, Syrah and Cabernet Sauvignon. For more than a century Obrist has been producing Clos du Rocher Grand Cru, a prestigious Chasselas, vinified and aged in large oak barrels in the estate's cellar, thus perpetuating the ancestral tradition.



Since 2009, the red grape varieties make up for an exceptional cuvee, the Clos du Rocher Rouge Grand Cru.

Today Martin Suardet is in charge of the vineyard. Léonard Pfister, the chief oenologist, leads the winemaking process. Martin Suardet follows his father, Jean-Daniel Suardet, who significantly contributed to the reputation of the estate's wines and who was crowned at the 2019 Fête des Vignerons.

2015, the Clos du Rocher was welcomed into the illustrious circle of the association Clos, Domaines & Châteaux: its two grands crus thus carry the red banner, the association's quality label.





CLOS DU ROCHER GRAND CRU OBRIST BLANC 2020

Bright young straw colour. Pure nose offering some stony notes, fresh citrus, lemongrass, and pale stone fruit. Good grip and freshness on the palate, medium weight but fine flavour intensity with a present stoniness and saltiness leading to a long finish.