

## WINES FROM OUR PRODUCTION

### OPEN HOUSE WINE

	<b>5 dl</b>	<b>3 dl</b>	<b>2 dl</b>	<b>1 dl</b>
Vingelzer Chasselas	25.00	15.00	10.00	5.00

### WHITE WINES

	<b>7 dl</b>	<b>3.75dl</b>	<b>5 dl</b>	<b>1 dl</b>
Vingelzer Chasselas	37.00	19.00		
Schafiser Chasselas	38.00		27.00	5.50
Mon Blanc / Grape variety Johanniter	44.00		31.00	7.00
Mon Blanc, non-filtré 2022 / Grape variety Johanniter <i>Limited Edition</i>	44.00		31.00	7.00
Nobling	44.00		31.00	7.00
Solaris	44.00		31.00	7.00

### ROSÉ- AND RED WINES

	<b>7 dl</b>	<b>5 dl</b>	<b>1 dl</b>
Œil de Perdrix	40.00	28.00	5.50
Pinot Noir	42.00	30.00	6.00
Blue Velvet	42.00	30.00	6.00
Pinot Noir Barrique	<b>7.5 dl</b> 56.00	<b>3.75 dl</b> 28.00	
Magnum Pinot Noir Barrique	<b>1,5 Litre</b> 128.00		

### SPARKLING WINE

	<b>7.5 dl</b>	<b>1 dl</b>
Blanc de Noir brut	53.00	9.00

### DESSERT WINE

	<b>3.75 dl</b>	<b>0.4 dl</b>
Nobling dessert wine	49.00	6.00

**Vingelzer Chasselas**

The classic Lake of Biel wine, fresh, slightly sparkling.

**Schafiser Chasselas**

A fruity, sweet chasselas from our vineyard in Schafis.

**Mon Blanc**

Aged in oak barrels, the Mon Blanc (Johanniter grape variety) is well structured and characterized by its light vanilla and grapefruit notes.

**Nobling**

Fruity aroma slightly exotic, powerful and elegant body.

**Solaris**

Powerful, full-bodied, exotic aromas such as: pineapple, lime and grapefruit.

**Œil de Perdrix**

The Œil de Perdrix, fresh and fruity, is composed exclusively of Pinot Noir.

**Pinot Noir**

Ruby red, aromas of berries and blackcurrant. A pleasant, fruity Pinot.

**Blue Velvet**

Dark in color with a refined oak aroma. A blend of organic Regent, Cabernet Jura and Cabaret Noir grapes.

**Pinot Noir Barrique**

Ruby red color, fruity aroma. Aged in oak barrels for twelve months, this well-structured pinot noir is characterized by its light oak note (spices, vanilla).

**Blanc de Noir brut**

Sparkling wine made of Pinot Noir grapes, sparkling with a touch of sweetness.

**Nobling dessert wine**

An intense and complex wine. Aromas of honey, pear, nougat and exotic fruits.



### **Räblus – Restaurant and Winery**

In the heart of the vineyards in our garden or in the cellar, you can taste our wines. Then, one floor up, a “Fisherwoman’s Menu” with a view of the lake awaits you. The Räblus is a restaurant with fish specialties as well as vineyards. You will find the best of the lake and the grapes. The Wyseier family has been running the Räblus for 300 years- With Jakob, Lynda and their daughter Carly, the Wyseier are now in the fifth generation. Ruth Wyseier and her partner Werner Schweizer take care of the vineyards, the cellar and the wine.

### **Wines with our signature**

In the vineyards as well as in the cellar, we take great care of our specialties. In addition to the regional classics, the Chasselas and the Pinot Noir, we started early with mildew-resistant grape varieties. We vinify them individually and according to their potential.

The personalization of our vineyards, the experimentation with new grape varieties. The respect for tradition is reflected on our labels. They illustrate the watercolours of the painter Oskar Binz and are signed by us with the name of our wines.



## BOTTLE WINES

### WHITE WINES

Switzerland

*Vaud*

Yvorne Grand Cru AOC, Château Maison Blanche 48.00

### SPARKLING WINE

FRANCE

Moët et Chandon brut 75.00

### RED WINES

SUISSE

*Lac de Biemme*

Elemento, Silou Wines Tschanz 2022 65.00

FRANCE

*Bourgogne*

Pommard AOC, Arthur Barolet & Fils 2017 62.00

*Côtes-du-Rhône*

Châteauneuf-du-Pape AOC 2019 55.00  
Domaine de Beurenard

*Bordeaux*

Château Malmaison Moulis-en-Médoc AOC 2011 52.00 2013 26.00  
Baronne Nadine de Rothschild

ITALY

*Piemonte*

Barbera d'Alba Superiore AOC 2021 56.00

*Valpolicella*

Amarone della Valpolicella AOC 2018 54.00