Swiss Fine Wine

Fendant Balavaud GC

2013, Grand Cru, AOC Valais

99 Chasselas to taste ...

Price : CHF 18.50

Characteristics

Name :	Fendant Balavaud GC
Classification :	Grand Cru
Appellation :	AOC Valais
Collection :	Grand Cru de Vétroz
Winery :	Jean-René Germanier (Germanier J.-R. &Besse Gilles)
Region :	Central Valais, Valais
Colour :	White
Category :	Mono varietal
Grapes :	Chasselas (Fendant, Perlant, Gutedel)
Production :	Grown in tank
Ageing :	Tank
Type :	Dry
Body :	Average
Alcohol :	12.0%
Soils :	Schist
Capacity :	75.0 cl, 1.5 l

Service

Food and wine pairing :	Fish, cheese, short drinks, freshwater fish, sea fish, grilled fisch, crustaceans, soft cheese
Storage time :	1 - 10 Years
Service temperature :	10.0°C - 12.0°C
Ideal storage conditions :	Storage temperature 10°C-14°C Humidity 60% -80% Protected from light Horizontal position Without vibration

Tasting

APPEARANCE

Limpidity :	Brilliant
Intensity :	Sustained
Aspect :	Good looking
Colour :	Amber yellow

AROMA

Nose

Character :	Distinctive
Expression :	Sustained
Fineness :	Subtle
Complexity :	High
Power :	Strong

Perfume

Floral :	Linden
Fruity :	Dried fruit
Mineral :	Flint

SENSATIONS

In the mouth

Attack :	Beautiful
Evolution :	Finesse
Structure :	Delicate
Taste :	Fruity, floral, intense
Intensity :	Good
Final taste :	Long
Persistence :	Long
Quality :	Refined

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