



Amigne de Vetroz Deux abeilles 2013, AOC Valais

Price : CHF 20.00

Characteristics

Name : Amigne de Vetroz
Extension : Deux abeilles
Appellation : AOC Valais
Collection : Classiques
Winery : Jean-René Germanier
 (Germanier J.-R. & Besse Gilles)
Region : Central Valais, Valais
Colour : White
Category : Mono varietal
Grapes : Amigne
Production : Grown in tank
Ageing : Tank
Type : Dry
Body : Light
Alcohol : 13.0%
Soils : Moraine
Capacity : 37.5 cl, 50.0 cl, 75.0 cl

Service

Food and wine pairing : Cheese, dessert, spicy food, short drinks, strong cheese, blue cheese, chocolate, fruit tart
Storage time : 1 - 5 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 : Deep
Aspect : Good looking
Colour : Straw yellow

AROMA

Nose
Character : Distinctive
Expression : Intense
Fineness : Elegant
Complexity : High
Power : Strong
Perfume
Floral : Orange blossom
Fruity : Apricot, quince, dried fruit
Confectionery : Beeswax

SENSATIONS

In the mouth
Attack : Beautiful
Evolution : Harmonious
Structure : Rich
Taste : Fruity, floral, attractive, intense, velvety, fat
Intensity : Strong
Final taste : Long
Persistence : Long
Quality : Excellent