



Pinot Noir Balavaud GC 2013, Grand Cru, AOC Valais

Price : CHF 18.50

Characteristics

Name : Pinot Noir 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 : Red
Category : Mono varietal
Grapes : Pinot Noir (Blauburgunder, Klävner)
Production : Grown in tank
Ageing : Tank
Type : Dry
Body : Average to full
Alcohol : 13.0%
Soils : Alluvium, gravel
Capacity : 75.0 cl, 1.5 l, 3.0 l, 4.5 l, 6.0 l

Service

Food and wine pairing : Fish, meat, cheese, mushrooms, freshwater fish, grilled fisch, delicatessen, poultry, raw meat, hard cheese, strong cheese
Storage time : 1 - 10 Years
Service temperature : 16.0°C - 18.0°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 : Ruby red

AROMA

Nose
Character : Distinguished
Expression : Sustained
Fineness : Refined
Complexity : High
Perfume
Floral : Elderberry
Fruity : Wild berries, prune
Spicy : Licorice

SENSATIONS

In the mouth
Attack : Tender
Evolution : Finesse
Structure : Delicate
Taste : Fruity, spicy, floral
Intensity : Good
Final taste : Good
Persistence : Good
Quality : Refined