



Arvine Cépage blanc du Valais 2013, AOC Valais

Price : CHF 35.00

Characteristics

Name :	Arvine
Extension :	Cépage blanc du Valais
Appellation :	AOC Valais
Collection :	Réserve
Winery :	Jean-René Germanier (Germanier J.-R. & Besse Gilles)
Region :	Central Valais, Valais
Colour :	White
Category :	Mono varietal
Grapes :	Arvine (Petite arvine)
Production :	Aged in barrels
Ageing :	Barrel
Type :	Dry
Body :	Light
Alcohol :	13.0%
Soils :	Moraine, schist
Capacity :	37.5 cl, 75.0 cl, 1.5 l

Service

Food and wine pairing :	Fish, cheese, freshwater fish, grilled fisch, crustaceans, blue cheese, chocolate
Storage time :	3 - 15 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 :	Mature
Colour :	Straw yellow

AROMA

Nose	
Character :	Distinguished
Expression :	Intense
Fineness :	Elegant
Complexity :	High
Power :	Strong
Perfume	
Fruity :	Agrumes
Woody :	Smoked wood
Empyreum. :	Smoked
Mineral :	Iodine
Confectionery :	Honey

SENSATIONS

In the mouth	
Attack :	Sharp
Evolution :	Harmonious
Structure :	Ample
Taste :	Fruity, intense, fat
Intensity :	Good
Final taste :	Long
Persistence :	Long
Quality :	Excellent