



Fendant Sélection vieilles vignes AOC Valais

★ 99 Chasselas to taste ...

Price : CHF 22.50

Characteristics

Name :	Fendant
Extension :	Sélection vieilles vignes
Appellation :	AOC Valais
Collection :	Tradition
Winery :	Domaine des Muses (Taramarcas, Robert)
Region :	Central Valais, Valais
Colour :	White
Category :	Mono varietal
Grapes :	Chasselas (Fendant, Perlant, Gutedel)
Production :	Grown in tank
Ageing :	Tank
Type :	Dry
Body :	Light to medium
Alcohol :	12.5%
Soils :	Limestone, schist
Capacity :	75.0 cl

Service

Food and wine pairing :	Fish, short drinks, Asian food, sushi, freshwater fish, grilled vegetables, raw vegetables
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 :	Average
Aspect :	Good looking
Colour :	Green yellow

AROMA

Nose	
Character :	Distinctive
Expression :	Direct
Fineness :	Elegant
Complexity :	High
Power :	Good
Perfume	
Floral :	Linden
Fruity :	Pear, apple

SENSATIONS

In the mouth	
Attack :	Loose
Evolution :	Pleasant
Structure :	Admirable
Taste :	Fruity, floral, mineral
Intensity :	Good
Final taste :	Good
Persistence :	Good