



Humagne Blanche AOC Valais

★ Swiss Wine Memory ...

Price : CHF 28.50

Characteristics

Name :	Humagne Blanche
Appellation :	AOC Valais
Collection :	Tradition
Winery :	Domaine des Muses (Taramarcas, Robert)
Region :	Central Valais, Valais
Colour :	White
Category :	Mono varietal
Grapes :	Humagne (white)
Production :	Aged in barrels
Ageing :	Barrel
Type :	Dry
Body :	Average to full
Alcohol :	13.0%
Soils :	Limestone
Capacity :	75.0 cl

Service

Food and wine pairing :	Fish, meat, cheese, vegetables, spicy food, mushrooms, sea fish, grilled fish, seafood, crustaceans, poultry, white meat, hard cheese, asparagus
Storage time :	2 - 8 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 :	Primrose yellow

AROMA

Nose	
Character :	Distinctive
Expression :	Direct
Fineness :	Subtle
Complexity :	Pleasant
Power :	Good
Perfume	
Floral :	Acacia, linden

SENSATIONS

In the mouth	
Attack :	Beautiful
Evolution :	Harmonious
Structure :	Admirable
Taste :	Attractive
Intensity :	Good
Final taste :	Long
Persistence :	Long