



Dôle Blanche AOC Valais

Price : CHF 20.00

Characteristics

Name : Dôle Blanche
Appellation : AOC Valais
Collection : Tradition
Winery : Domaine des Muses (Taramarcas, Robert)
Region : Central Valais, Valais
Colour : Rosé
Category : Blend
Grapes : Gamay, Pinot Noir (Blauburgunder, Klävner)
Production : Grown in tank
Ageing : Tank
Type : Dry
Body : Average
Alcohol : 13.0%
Soils : Limestone, schist
Capacity : 75.0 cl

Service

Food and wine pairing : Fish, Asian food, sea fish, grilled fisch, seafood, crustaceans
Storage time : 1 - 3 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 : Pale
Aspect : Good looking
Colour : Pale pink

AROMA

Nose
Character : Net
Expression : Direct
Fineness : Elegant
Complexity : Pleasant
Power : Good
Perfume
Fruity : Agrumes

SENSATIONS

In the mouth
Attack : Beautiful
Evolution : Pleasant
Structure : Admirable
Taste : Fruity
Intensity : Good
Final taste : Good
Persistence : Good