



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