



Humagne Rouge AOC Valais

Price : CHF 32.00

Characteristics

Name :	Humagne Rouge
Appellation :	AOC Valais
Collection :	Tradition
Winery :	Domaine des Muses (Taramarcas, Robert)
Region :	Central Valais, Valais
Colour :	Red
Category :	Mono varietal
Grapes :	Humagne Red
Production :	Grown in tank
Ageing :	Tank
Type :	Dry
Body :	Average to full
Alcohol :	13.0%
Soils :	Limestone, schist
Capacity :	75.0 cl

Service

Food and wine pairing :	Meat, cheese, vegetables, mushrooms, venison, game, hard cheese, grilled vegetables
Storage time :	2 - 7 Years
Service temperature :	16.0°C - 18.0°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 :	Sustained
Aspect :	Good looking
Colour :	Red purple

AROMA

Nose	
Character :	Distinctive
Expression :	Sustained
Fineness :	Elegant
Complexity :	High
Power :	Good
Perfume	
Fruity :	Wild berries, blackberry

SENSATIONS

In the mouth	
Attack :	Beautiful
Evolution :	Pleasant
Structure :	Ample
Taste :	Fruity, attractive, velvety
Intensity :	Good
Final taste :	Long
Persistence :	Long