



Marsanne AOC Valais

Price : CHF 33.00

Characteristics

Name : Marsanne
Appellation : AOC Valais
Collection : Réserve
Winery : Domaine des Muses (Taramarcaz, Robert)
Region : Central Valais, Valais
Colour : White
Category : Mono varietal
Grapes : Marsanne Blanche (Ermitage, Hermitage)
Production : Aged in barrels
Ageing : Barrel
Type : Dry
Body : Full body
Alcohol : 13.0%
Soils : Limestone, schist
Capacity : 75.0 cl

Service

Food and wine pairing : Fish, meat, cheese, vegetables, mushrooms, sea fish, grilled fish, seafood, crustaceans, poultry, grilled vegetables, raw vegetables
Storage time : 3 - 10 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 : Sustained
Aspect : Good looking
Colour : Straw yellow

AROMA

Nose
Character : Distinguished
Expression : Sustained
Fineness : Elegant
Complexity : High
Power : Strong
Perfume
Fruity : Dried fruit
Vegetal : Truffle

SENSATIONS

In the mouth
Attack : Loose
Evolution : Harmonious
Structure : Rich
Taste : Intense
Intensity : Strong
Final taste : Long
Persistence : Long