



Essence lémanique Viognier

Price :

CHF 25.00

Characteristics

Name :	Essence lémanique
Extension :	Viognier
Collection :	Vins blancs
Winery :	Domaine Mermetus (Chollet, Henri & Vincent)
Region :	Lavaux, Vaud
Colour :	White
Category :	Mono varietal
Grapes :	Viognier
Production :	Aged in tank and barrel
Ageing :	Barrel
Type :	Dry
Body :	Light to medium
Capacity :	75.0 cl

Service

Food and wine pairing :	Fish, dessert, freshwater fish, sea fish, grilled fisch, seafood, crustaceans, fruit tart
Storage time :	2 - 5 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