



## Bayel Féchy AOC La Côte (VD)

★ 99 Chasselas to taste ...

Price : CHF 16.00

### Characteristics

Name :	Bayel
Extension :	Féchy
Appellation :	AOC La Côte (VD)
Collection :	Vins de Terroir
Winery :	Domaine la Colombe (Paccot, Raymond)
Region :	La Côte, Vaud
Colour :	White
Category :	Mono varietal
Grapes :	Chasselas (Fendant, Perlant, Gutedel)
Production :	Grown in tank
Ageing :	Tank
Type :	Dry
Body :	Light to medium
Alcohol :	12.0%
Soils :	Clay, limestone
Capacity :	75.0 cl

### Service

Food and wine pairing :	Fish, cheese, short drinks, sushi, freshwater fish, cheese dishes, hard cheese, raw vegetables
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

### Tasting

#### APPEARANCE

Limpidity :	Brilliant
Intensity :	Pale
Aspect :	Young
Colour :	Primrose yellow

#### AROMA

Nose	
Character :	Distinctive
Expression :	Direct
Fineness :	Subtle
Complexity :	Average
Power :	Good
Perfume	
Floral :	Linden
Fruity :	Agrumes, pear

#### SENSATIONS

In the mouth	
Attack :	Clear
Evolution :	Loose
Structure :	Delicate
Taste :	Fruity, floral, mineral
Intensity :	Good
Final taste :	Average
Persistence :	Good
Quality :	Good