Swiss Fine Wine

Apex Brut Mousseux

AOC Vaud

Price :	CHF 28.00

Characteristics

Name :	Apex Brut
Extension :	Mousseux
Appellation :	AOC Vaud
Collection :	Hors Séries
Winery :	Domaine la Colombe (Paccot, Raymond)
Region :	La Côte, Vaud
Colour :	White
Category :	Blend
Grapes :	Chardonnay (Clävner), Pinot Noir (Blauburgunder, Klävner)
Production :	Sparkling
Ageing :	Other
Type :	Dry
Body :	Average
Alcohol :	12.5%
Soils :	Clay, limestone
Capacity :	75.0 cl

Service

Food and wine pairing :	Fish, short drinks, sea fish, seafood, crustaceans, poultry, hard cheese
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 :	Average
Aspect :	Good looking
Colour :	Lemon yellow

AROMA

Nose

Character :	Net
Expression :	Average
Fineness :	Elegant
Complexity :	Average
Power :	Good

Perfume

Fruity :	Agrumes
Fermentation :	Baking powder, bread

SENSATIONS

In the mouth

Attack :	Direct
Evolution :	Harmonious
Structure :	Dense
Taste :	Fruity
Intensity :	Good
Final taste :	Average
Persistence :	Good
Quality :	Good

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