



Champmarais Cornalin AOC Valais

Price : CHF 58.00

Characteristics

Name :	Champmarais
Extension :	Cornalin
Appellation :	AOC Valais
Collection :	Réserve
Winery :	Jean-René Germanier (Germanier J.-R. & Besse Gilles)
Region :	Central Valais, Valais
Colour :	Red
Category :	Mono varietal
Grapes :	Cornalin (Landroter, Rouge du pays)
Production :	Aged in barrels
Ageing :	Barrel
Type :	Dry
Body :	Full body
Alcohol :	13.9%
Soils :	Moraine, schist
Capacity :	75.0 cl, 1.5 l

Service

Food and wine pairing :	Meat, red meat, venison, game
Storage time :	3 - 15 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 :	Deep
Aspect :	Mature
Colour :	Violet red

AROMA

Nose	
Character :	Distinguished
Expression :	Intense
Fineness :	Refined
Complexity :	Huge
Power :	Strong
Perfume	
Fruity :	Wild berries, griotte, blackberry
Spicy :	Clove
Woody :	Smoked wood

SENSATIONS

In the mouth	
Attack :	Beautiful
Evolution :	Finesse
Structure :	Rich
Taste :	Fruity, spicy, intense, velvety, fat
Intensity :	Good
Final taste :	Endless
Persistence :	Long
Quality :	Excellent