



BaroQ AOC Valais

Price : CHF 31.00

Characteristics

Name :	BaroQ
Appellation :	AOC Valais
Collection :	Classiques
Winery :	Jean-René Germanier (Germanier J.-R. & Besse Gilles)
Region :	Central Valais, Valais
Colour :	Red
Category :	Blend
Grapes :	Cabernet Sauvignon, Cornalin (Landroter, Rouge du pays), Merlot
Production :	Aged in tank and barrel
Ageing :	Barrel
Type :	Dry
Body :	Full body
Alcohol :	13.0%
Soils :	Schist
Capacity :	37.5 cl, 75.0 cl, 1.5 l, 3.0 l, 4.5 l

Service

Food and wine pairing :	Meat, cheese, raw meat, red meat, venison, game, hard cheese, strong cheese
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
Colour :	Dark red

AROMA

Nose	
Character :	Distinctive
Expression :	Intense
Fineness :	Refined
Complexity :	Huge
Power :	Good
Perfume	
Floral :	Scent of violets
Fruity :	Wild berries, blackberry
Spicy :	Pepper, licorice
Woody :	Smoked wood
Empyreum. :	Cocoa
Confectionery :	Praline
Animal :	Leather

SENSATIONS

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