



Dôle Blanche AOC Valais

Price : CHF 14.00

Characteristics

Name : Dôle Blanche
Appellation : AOC Valais
Collection : Classiques
Winery : Jean-René Germanier (Germanier J.-R. & Besse Gilles)
Region : Central Valais, Valais
Colour : Rosé
Category : Blend
Grapes : Gamay, Pinot Noir (Blauburgunder, Klävner)
Production : Grown in tank
Ageing : Tank
Type : Dry
Body : Light to medium
Alcohol : 13.0%
Soils : Alluvium, gravel
Capacity : 75.0 cl

Service

Food and wine pairing : Fish, vegetables, short drinks, freshwater fish, sea fish, grilled fisch, seafood
Storage time : 1 - 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 : Sustained
Aspect : Good looking
Colour : Pale pink

AROMA

Nose
Character : Net
Expression : Sustained
Fineness : Subtle
Complexity : Pleasant
Power : Good
Perfume
Floral : Scent of violets
Fruity : Exotic fruits, dried fruit

SENSATIONS

In the mouth
Attack : Tender
Evolution : Pleasant
Structure : Delicate
Taste : Fruity, attractive
Intensity : Good
Final taste : Good
Persistence : Good
Quality : Good