



Blanc de Mer AOC Valais

Price : CHF 18.50

Characteristics

Name : Blanc de Mer
Appellation : AOC Valais
Collection : Classiques
Winery : Jean-René Germanier
 (Germanier J.-R. & Besse Gilles)
Region : Central Valais, Valais
Colour : White
Category : Blend
Grapes : Amigne, Chardonnay (Clävner)
Production : Grown in tank
Ageing : Tank
Type : Dry
Body : Light to medium
Alcohol : 13.0%
Soils : Alluvium, moraine
Capacity : 50.0 cl, 75.0 cl

Service

Food and wine pairing : Fish, short drinks, freshwater fish, sea fish, grilled fish, seafood
Storage time : 3 - 7 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 : Amber yellow

AROMA

Nose
Character : Distinctive
Expression : Sustained
Fineness : Subtle
Complexity : High
Power : Good
Perfume
Floral : Orange blossom
Fruity : Agrumes, pineapple, dried fruit, pear
Spicy : Vanilla
Empyreum. : Coffee

SENSATIONS

In the mouth
Attack : Sharp
Evolution : Harmonious
Structure : Ample
Taste : Fruity, spicy, attractive, intense, fat
Intensity : Good
Final taste : Long
Persistence : Good
Quality : Refined