



Vuège Gamaret d'Entremont AOC Valais

Price : CHF 29.00

Characteristics

Name : Vuège
Extension : Gamaret d'Entremont
Appellation : AOC Valais
Collection : Classiques
Winery : Jean-René Germanier
 (Germanier J.-R. & Besse Gilles)
Region : Central Valais, Valais
Colour : Red
Category : Mono varietal
Grapes : Gamaret
Production : Aged in tank and barrel
Ageing : Barrel
Type : Dry
Body : Full body
Alcohol : 13.0%
Soils : Alluvium, moraine
Capacity : 50.0 cl, 75.0 cl

Service

Food and wine pairing : Meat, cheese, red meat, venison, game, soft cheese, hard cheese
Storage time : 1 - 10 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 : Violet red

AROMA

Nose
Character : Distinguished
Expression : Intense
Fineness : Subtle
Complexity : High
Power : Good
Perfume
Floral : Elderberry
Fruity : Wild berries
Spicy : Pepper
Woody : Smoked wood
Empyreum. : Coffee
Animal : Leather

SENSATIONS

In the mouth
Attack : Warm
Structure : Powerful
Taste : Fruity, spicy, intense
Intensity : Good
Final taste : Long
Persistence : Long
Quality : Refined