



Amigne Balavaud Grand Cru BIO Grand Cru de Vétroz (Une abeille)

Grand Cru, AOC Valais

★ Swiss Wine Memory ...

Price : CHF 26.00

Characteristics

Name :	Amigne Balavaud Grand Cru BIO
Extension :	Grand Cru de Vétroz (Une abeille)
Classification :	Grand Cru
Appellation :	AOC Valais
Collection :	Classiques
Winery :	Jean-René Germanier (Germanier J.-R. & Besse Gilles)
Region :	Central Valais, Valais
Colour :	White
Category :	Mono varietal
Grapes :	Amigne
Production :	Ovoid tank
Ageing :	Tank
Type :	Dry
Body :	Average to full
Alcohol :	13.5%
Soils :	Moraine, schist
Capacity :	75.0 cl

Service

Food and wine pairing :	Fish, short drinks, freshwater fish, sea fish, poultry, white meat
Storage time :	2 - 10 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 :	Young
Colour :	Gray yellow

AROMA

Nose	
Character :	Distinctive
Expression :	Sustained
Fineness :	Subtle
Complexity :	Pleasant
Power :	Good
Perfume	
Floral :	Orange blossom
Fruity :	Agrumes, exotic fruits
Mineral :	Flint

SENSATIONS

In the mouth	
Attack :	Nervous
Evolution :	Harmonious
Structure :	Ample
Taste :	Fruity, floral, attractive, fat
Intensity :	Good
Final taste :	Good
Persistence :	Good
Quality :	Refined