



Dôle Balavaud GC

Grand Cru, AOC Valais

Price : CHF 18.50

Characteristics

Name :	Dôle Balavaud GC
Classification :	Grand Cru
Appellation :	AOC Valais
Collection :	Grand Cru de Vétroz
Winery :	Jean-René Germanier (Germanier J.-R. & Besse Gilles)
Region :	Central Valais, Valais
Colour :	Red
Category :	Blend
Grapes :	Gamay, Pinot Noir (Blauburgunder, Klävner)
Production :	Grown in tank
Ageing :	Tank
Type :	Dry
Body :	Average
Alcohol :	12.5%
Soils :	Alluvium, gravel, stones
Capacity :	75.0 cl

Service

Food and wine pairing :	Meat, cheese, delicatessen, poultry, red meat, soft cheese, hard cheese
Storage time :	1 - 5 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 :	Average
Aspect :	Good looking
Colour :	Red garnet

AROMA

Nose	
Character :	Net
Expression :	Sustained
Fineness :	Subtle
Complexity :	Pleasant
Power :	Good
Perfume	
Floral :	Elderberry
Fruity :	Blackcurrant
Spicy :	Licorice

SENSATIONS

In the mouth	
Attack :	Tender
Taste :	Fruity, spicy, attractive
Intensity :	Good
Final taste :	Good
Persistence :	Good
Quality :	Refined