Swiss Fine Wine



Vespae Gamay de Bovernier (alt. 650 m)

AOC Valais

Price :	CHF 16.50

Characteristics

Name :	Vespae
Extension :	Gamay de Bovernier (alt. 650 m)
Appellation :	AOC Valais
Collection :	Classiques
Winery :	Jean-René Germanier (Germanier J.-R. &Besse Gilles)
Region :	Lower Valais, Valais
Colour :	Red
Category :	Mono varietal
Grapes :	Gamay
Production :	Grown in tank
Ageing :	Tank
Type :	Dry
Body :	Average to full
Alcohol :	12.5%
Soils :	Moraine
Capacity :	75.0 cl

Service

Food and wine pairing :	Meat, cheese, white meat, 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 :	Sustained
Aspect :	Good looking
Colour :	Ruby red

AROMA

Nose

Character :	Distinguished
Expression :	Sustained
Fineness :	Subtle
Complexity :	High
Power :	Good

Perfume

Floral :	Scent of violets
Fruity :	Wild berries, blackberry
Spicy :	Licorice
Confectionery :	Hazelnut
Animal :	Leather

SENSATIONS

In the mouth

Attack :	Beautiful
Evolution :	Balanced
Structure :	Firm
Taste :	Fruity, spicy, intense
Intensity :	Good
Final taste :	Good
Persistence :	Good
Quality :	Refined

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