



Pinot Gris Vendanges Tardives AOC Neuchâtel

Price : CHF nu

Characteristics

Name :	Pinot Gris
Extension :	Vendanges Tardives
Appellation :	AOC Neuchâtel
Winery :	Château d'Auvernier (Vanvlaenderen, Yann)
Region :	Neuchâtel (lake Neuchâtel), Three lakes
Colour :	Gold - late harvest
Category :	Mono varietal
Grapes :	Pinot Gris (Malvoisie, Grauburgunder, Ruländer, Tokayer)
Production :	Aged in barrels
Ageing :	Barrel
Type :	Dry
Body :	Light
Alcohol :	14.5%
Soils :	Limestone
Capacity :	37.5 cl, 75.0 cl

Service

Food and wine pairing :	Cheese, dessert, short drinks, blue cheese, fruit tart
Service temperature :	6.0°C - 10.0°C
Ideal storage conditions :	Storage temperature 10°C-14°C Humidity 60% -80% Protected from light Horizontal position Without vibration