



Pinot Gris "Vendanges tardives" AOC Auvernier (NE)

Price : CHF 60.00

Characteristics

Name :	Pinot Gris "Vendanges tardives"
Appellation :	AOC Auvernier (NE)
Winery :	Domaine de Montmollin
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 :	13.5%
Capacity :	50.0 cl

Service

Food and wine pairing :	Cheese, dessert, blue cheese, fruit tart
Storage time :	3 - 8 Years
Service temperature :	8.0°C - 10.0°C
Ideal storage conditions :	Storage temperature 10°C-14°C Humidity 60% -80% Protected from light Horizontal position Without vibration