



Rosé de Gamay AOC Valais

Price : CHF 16.50

Characteristics

Name :	Rosé de Gamay
Appellation :	AOC Valais
Collection :	Classique
Winery :	Domaine des Muses (Tamarcaz, Robert)
Region :	Central Valais, Valais
Colour :	Rosé
Category :	Mono varietal
Grapes :	Gamay
Production :	Grown in tank
Ageing :	Tank
Type :	Dry
Body :	Light to medium
Alcohol :	12.5%
Soils :	Limestone
Capacity :	37.5 cl, 75.0 cl

Service

Food and wine pairing :	Fish, vegetables, short drinks, Asian food, sea fish, grilled fish, seafood, grilled vegetables, raw vegetables
Storage time :	1 - 3 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 :	Average
Aspect :	Good looking
Colour :	Pink

AROMA

Nose	
Character :	Distinctive
Expression :	Average
Fineness :	Elegant
Complexity :	Pleasant
Power :	Good
Perfume	
Fruity :	Agrumes, blackcurrant

SENSATIONS

In the mouth	
Attack :	Beautiful
Evolution :	Pleasant
Structure :	Admirable
Taste :	Fruity, attractive
Intensity :	Good
Final taste :	Long
Persistence :	Good