

# Humagne rouge

AOC Wallis, Charles Bonvin SA, 2017

750 ml

**CHF 23.90**

Art. nr. 30069717



Floweriness (in this case with notes of lavender and magnolia), fruitiness (sour cherry) and spiciness (bay, thyme) balance each other out. A light touch of tobacco and fine leather give it that special something. The Humagne Rouge is not ostentatious, but an elegant, well- balanced wine with subtle tannins.

Origin:	<b>Switzerland / Wallis</b>
Grape variety:	<b>Humagne rouge</b>
Maturity:	<b>2 to 4 years</b>
Serving temperature:	<b>16 to 18 °C</b>
Drinking suggestion:	<b>Rabbit ragout with olives, Roast saddle of venison, Beef Stroganoff, Wild specialities, Spicy hard cheese</b>
Vinification:	<b>fully destemmed, short must fermentation, fermentation in steel tank, pressed carefully and immediately</b>
Harvest:	<b>hand-picking, strict selection</b>
Maturation:	<b>in steel tank</b>
Volume:	<b>13.5 %</b>



**Certified integrated production**



**Vegan**

## Epicurean profile

### Nose profile

#### Intensity



#### Floral



#### Fruitiness



#### Spiciness



#### Wood influence



#### Complexity



### Palate profile

#### Initial impression



#### Acidity / Juiciness



#### Tannins



#### Body



#### Length

