



Oeil de Perdrix Sortilège

AOC Wallis, Charles Bonvin SA, 2018

750 ml

CHF 18.-

Art. nr. 30072718

Le sortilège – the magic. A charming wine, like a colourful meadow full of flowers on a warm day – cheerful, happy, uncomplicated. Its tender tingling makes it an extremely pleasant palate cleanser. Its taste of raspberries persists until the end, perfectly supported by gentle tannins and a spicy tart note.

Origin:	Switzerland / Wallis
Grape variety:	Pinot noir
Maturity:	1 to 3 years
Serving temperature:	10 to 12 °C
Drinking suggestion:	Italian antipasti, Apéro pastries, Hot Asian dishes, Baked egli fillets with tartare sauce, Grilled fish, Asparagus specialities
Vinification:	fully destemmed, short must fermentation, fermentation in steel tank, soft pressing, fining
Harvest:	hand-picking
Maturation:	in steel tank
Bottling:	filtration
Volume:	13.0 %



Certified integrated production



Vegan

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Tannins

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10