



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 epli 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

Epicurean profile

Nose profile

Intensity



Floral



Fruitiness



Spiciness



Complexity



Palate profile

Initial impression



Acidity / Juiciness



Tannins



Body



Length

