

Yvorne l'Ovaille

Grand Cru

AOC Waadt, Jacques Deladoey, 2017

700 ml

CHF 28.50

Art. nr. 10015717



Origin:	Switzerland / Waadt / Chablais
Grape variety:	Chasselas
Maturity:	1 to 4 years
Serving temperature:	10 to 12 °C
Drinking suggestion:	Apéro pastries, Baked egli fillets with tartare sauce, Whitefish fillets à la meunière, Fresh water fish with cream sauce, Cheese board
Vinification:	fermentation in steel tank, pressed carefully and immediately, fermentation at low temperatures
Harvest:	hand-picking, strict selection
Maturation:	in steel tank
Maturation duration:	6 months
Volume:	12.5 %



Certified integrated production



Vegan