



Dézaley, Réserve Baur au Lac Vins

AOC Waadt, 2016

700 ml

CHF 22.90

Art. nr. 10007716

It spreads on the palate and comes across as very soft, full and voluminous. The aromas are distinctive and intense. The spiciness is emphasised with notes of nutmeg, herbs and a hint of flint. The mineral tartness creates an exciting contrast to a lingering note of honey and almonds. A top Dézaley showing power and good length.

Origin:	Switzerland / Waadt / Lavaux
Grape variety:	Chasselas
Maturity:	1 to 4 years
Serving temperature:	10 to 12 °C
Drinking suggestion:	Italian antipasti, Bouillabaisse, Whitefish fillets à la meunière, Cold fish dish, dried meat, Fondue and raclette, Cheese board
Vinification:	fully destemmed, fermentation of entire grape, fermentation in steel tank, fermentation at low temperatures
Harvest:	hand-picking, strict selection, in small boxes
Maturation:	in steel tank
Bottling:	no filtration
Maturation duration:	10 months
Volume:	13.0 %



Vegan

Epicurean profile

Nose profile

Intensity



Floral



Fruitiness



Spiciness



Complexity



Palate profile

Initial impression



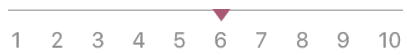
Acidity / Juiciness



Minerality/astringency



Body



Length

