



# Dézaley, Réserve Baur au Lac Vins

AOC Waadt, 2016

700 ml

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



**Vegan**

# BAUR *au* LAC Vins

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## 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

### Minerality/astringency

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