



# Epesses Clos du Boux

AOC Waadt, Luc Massy, 2016

700 ml

**CHF 21.30**

Art. nr. 10009716

Pale golden yellow with bright green tinge. Floral nose with touches of citrus grapefruit. A nice minerality and flint mouthfeel. On palate the wine is elegant, refreshing, vivacious and has a balanced structure.

Origin:	<b>Switzerland / Waadt / Lavaux</b>
Place name:	<b>Clos du Boux</b>
Grape variety:	<b>Chasselas</b>
Maturity:	<b>1 to 4 years</b>
Serving temperature:	<b>10 to 12 °C</b>
Drinking suggestion:	<b>Baked egli fillets with tartare sauce, Whitefish fillets à la meunière, Succulent chicken breast with cream sauc</b>
Vinification:	<b>fermentation in steel tank, pressed carefully and immediately, fermentation at low temperatures</b>
Harvest:	<b>hand-picking, strict selection</b>
Maturation:	<b>in steel tank</b>
Maturation duration:	<b>5 months</b>
Volume:	<b>12.5 %</b>



**Vegan**

## Epicurean profile

### Nose profile

#### Intensity



#### Floral



#### Fruitiness



#### Spiciness



#### Complexity



### Palate profile

#### Initial impression



#### Acidity / Juiciness



#### Minerality/astringency



#### Body



#### Length

