

Epesses Clos du Boux

AOC Waadt, Luc Massy, 2016

700 ml

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



Vegan

Epicurean profile

Nose profile

Intensity



Floral



Fruitiness



Spiciness



Complexity



Palate profile

Initial impression



Acidity / Juiciness



Minerality/astringency



Body



Length

