

# Petite Arvine

AOC Wallis, Charles Bonvin SA, 2018

750 ml

Art. nr. 10061718



A very impressive Valais ambassador: compact, full-bodied and powerful. The complexity of aromas ranges from pink grapefruit, rhubarb and apricot via lemon balm, ginger and oregano, to captivating flower scents. Its flavour is equally complex and long-lasting. The typical Petite Arvine salinity runs through to the finish with a fine, quite pleasant bitter note.

Origin:	<b>Switzerland / Wallis</b>
Grape variety:	<b>Petite Arvine</b>
Maturity:	<b>1 to 5 years</b>
Serving temperature:	<b>10 to 12 °C</b>
Drinking suggestion:	<b>Grilled fish, Oysters, Coquilles Saint Jacques on lentils</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, on the yeast, bâtonnage</b>
Volume:	<b>13.5 %</b>



**Certified integrated production**



**Vegan**

## Epicurean profile

### Nose profile

#### Intensity



#### Floral



#### Fruitiness



#### Spiciness



#### Complexity



### Palate profile

#### Initial impression



#### Acidity / Juiciness



#### Minerality/astringency



#### Body



#### Length

