



# Dézaley « Renard »

## Grand Cru

<b>Appellation</b>	Dézaley Grand Cru
<b>Grape(s)</b>	Chasselas
<b>Altitude</b>	420 – 460m
<b>Vine's age</b>	Average of 25 years
<b>Terroir</b>	clay limestone
<b>Vinification</b>	Inox tank for 10 months
<b>Alcohol</b>	12,7% vol.
<b>Aspect</b>	Light color, slightly amber
<b>Nose</b>	Expressive with floral aromas
<b>Mouth</b>	Rich and mineral
<b>Pairing</b>	The pairing will be perfect with a Gruyère. Over the years, its delicate notes will ring true with a score of fine fish cooked in sauce.
<b>Cellarability</b>	8 - 10 years
<b>Temperature</b>	8 - 10 °C
<b>Allergen</b>	contains sulfites
<b>Size(s)</b>	35cl, 75 cl, 150 cl