



Epesses Grand Cru

Appellation	Lavaux AOC
Grape(s)	Chasselas
Altitude	470 – 520m
Vine's age	Average of 20 years
Terroir	clay limestone
Vinification	Inox tank for 8 months
Alcohol	12,7% vol.
Aspect	Bright golden yellow
Nose	Fine with linden and flint aromas
Mouth	Intense and concentrated
Pairing	The pairing will be perfect with a good raclette but will go perfectly with Japanese cuisine. Over the years, its delicate notes will ring true with a score of fine fish cooked in sauce.
Cellarability	2 - 4 years
Temperature	8 - 10 °C
Allergen	contains sulfites
Size(s)	75 cl, 150 cl