

Réserve « Rosé »

Appellation Swiss wine

Grape(s) 90% Pinot Noir, 10% Gamay

Altitude 450 – 480m

Vine's age Average of 20 years

Terroir clay limestone

Vinification Inox tank for 6 months

Alcohol 13% vol.

Aspect Clear robe with moderate

intensity and salmon reflections

Nose Moderate and elegant intensity

with dominant fruity notes

Mouth Rich and supple attack evolving on

a smooth fruity mouth

Pairing Aperitif, fish and Asian dishes

Cellarability 2 - 4 years

Temperature 8 - 10 °C

Allergen contains sulfites

Size(s) 75 cl, 150 cl