



URS HAUSER BOURRÉE 2023

100% Bianco de Merlot | Ticino D.O.C

Bourrée 2023 Bianco de Merlot is a fine Swiss white wine made from 100% Merlot grapes, produced in Contone under the Ticino D.O.C denomination. After harvest, the grapes are destemmed and gently pressed at low pressure (0.3 to 1.8 bar). In the first 20 hours, the juice is clarified and fined to preserve the flavours. The fermentation is made in closed steel tanks at a constant temperature below 18° for up to four weeks, helping to maintain the wine's fresh aromas. After fermentation, this wine matures in stainless steel tanks for seven months. Depending on the vintage, a partial or complete malolactic fermentation is carried out to soften the wine's acidity. Before release, the wine rests in bottle for at least six months to develop harmony and balance. - Pairing: Bourrée 2023 Bianco de Merlot is the ideal complement to cheese, seafood and antipasti. - Serving temperature: 12°C - Best enjoyed: 2023-2028

Tasting notes

Aroma

A delicate bouquet of yellow fruits and pears is lifted by a subtle chalky note.

Taste

The palate is delicate and fresh, with a nice acidity that perfectly balances the light fruit flavours

Finish

The finish is gentle, leaving a refined, aromatic impression.