

# FONTAINE DU CLOS



## MUSCAT PETITS GRAINS

Dry white wine 2013  
IGP DE VAUCLUSE

### Varietals:

100% Muscat à petits grains

### Terroir:

Calcareous-clayey soil

### Vinification:

Grapes are harvested by end of August really early morning so as to preserve all the freshness of the fruit. After a gentle pressing the juice settles in a tank for about 5 days at cold temperature so as to enhance the varietal aromas. Fermentation is done at low temperature. A short maturation for about 4 months on fine lees preserves the aromas. Working on lees helps to bring some fat. Sterile filtration before bottling.

### Tasting notes:

**View:** Nice pale, limpid and bright yellow color with light silvery glints.

**Nose:** Delicate and elegant flower nose.

**Mouth:** The palate is perfectly balanced between roundness and freshness with persistent fruity flavor.

Very harmonious as aperitif wine you will naturally enjoy it with cheese. Thanks to its savory flavor you will also appreciate it for an evening drink.

12% vol.

Serving temperature: 10°C - 12°C

It will hold its promises during 2 years.

Indication Géographique Protégée Vaucluse