



MUSCAT VINTAGE

2008

Region : Southern Rhône Valley

Appellation title : Natural sweet wine – Cru from Côtes du Rhône

Grape variety : Muscat petit grain

Alcohol content : 15,5%

Contents : 75cl

Quantity available : 50.000 bottles



THE ESTATE AND THE WINE

Plots lie at an altitude of 300 m with full southern exposure and optimum phytosanitary protection.

- Sustainable cultivation and a high level of biodiversity.

- Grape clusters are hand-picked when just ripe. Sent to the wine cellar in 20 kg boxes, the stalks are removed and the grapes are crushed to produce a must that will then undergo pre-fermentation maceration at a low temperature (approx. 13°C) for 4 to 6 hours.

The grapes are then pressed and left to settle for 72 hours, after which the wine undergoes a long fermentation process in stainless steel vats for 4 weeks using native yeasts. This traditional style of winemaking results in a concentration of residual sugars of 110 g/l.

- The wine is left to age « sur lies » and in stainless steel vats or enamelled concrete tanks. The wine is bottled two to three years after the harvest, which means our wines do not need to be fined.



TASTING NOTES

Colour : Golden

Nose : Lychee, candied apricot, honey and pineapple

Mouthfeel : Smoothness and sweetness



SERVING SUGGESTIONS

Serve between 6 and 7°C

Wine and food pairing : Delicious with sweet and sour Asian dishes, as well as paired with melon. Also works well as an aperitif, with an entrée of foie gras, blue cheeses and with fruit-based desserts

Ageing potential : 20 years

