

# Elegans

— 2014 Vintage —

## Gold Medal AVIGNON 2015

**Region:** Southern Rhône Valley

**Appellation title:** Vin doux naturel - Cru from the Côtes du Rhône

**Grape variety:** Muscat à Petit Grains

**Alcohol content:** 15 %

**Contents:** 75 cl

**Quantity available:** 30,000 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 cultivated biodiversity.
- Grape clusters are hand-picked when just ripe. Sent to the wine cellar in 20-kg boxes, the stalks are removed and then the grapes are crushed to produce a must that will then undergo pre-fermentation maceration at a low temperature (approx. 13° C) for four to six 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 four weeks at 8 – 10° C. 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 from April onwards of the following year.



### TASTING NOTES

**Colour:** Pale gold

**Nose:** Pear, citrus fruits and white flowers

**Mouthfeel:** Freshness 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 to 30 years