

# Muscadin doux

— 2014 Vintage —

**Region:** Southern Rhône Valley

**Appellation title:** Mediterranean protected geographical indication

**Grape variety:** Muscat à Petit Grains

**Alcohol content:** 13.5 %

**Contents:** 75 cl

**Quantity available:** 5,000 bottles



## THE ESTATE AND THE WINE

- Plots lie at an altitude of 300 m with full southern exposure and afford optimum phytosanitary protection.
- Sustainable cultivation, cultivated biodiversity, old vines dating back 35 years.
- Grape clusters are hand-picked from plots chosen each year based on the fruit's ripeness and acidity, so as to limit the content of residual sugar. After sorting, the clusters are sent to the press where they undergo pre-fermentation maceration at a low temperature and are blanketed under carbon dioxide for four to six hours. This process helps to release the aromas and freshness in the wine.

The must is pressed and continues to undergo pre-fermentation cold maceration until the alcoholic fermentation stage. This is also carried out at a low temperature (6 to 8° C) for about two weeks to achieve a wine with 40 g/l of residual sugar and an alcohol content of 13.5 %.

The wine is left to age 'sur lie' in stainless steel vats for several months before being bottled in June of the following year.



## TASTING NOTES

**Appearance:** Bronze colour

**Nose:** Notes of white flowers

**Mouthfeel:** Hint of Muscat grapes turned into wine with a residual sugar content of 40 g per litre



## SERVING SUGGESTIONS

**Serve at around 11 °C**

**Wine and food pairing:** As an aperitif with foie gras or fruit-based desserts

**Ageing potential:** 3 years