

# Vintage Muscat

**Region:** Southern Rhône Valley

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

**Grape variety:** Muscat à Petit Grains

**Alcohol content:** 15.5 %

**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 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 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 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