

Voluptis

- 2016 Vintage -



GOLD Medal WORLD ROSE COMPETITION CANNES 2017

Region: Southern Rhône Valley

Appellation title: Mediterranean protected geographical indication

Grape variety: Muscat Petits Grains black

Alcohol content: 13 %

Contents: 75 cl

Quantity available: 5 600 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 **18g/l** of residual sugar and an alcohol content of 13 %.

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: Intense colour

Nose: Delicate Muscat, redcurrant

Mouthfeel: Flavours of sweet Muscat grapes turned into wine with a residual sugar content



SERVING SUGGESTIONS

Serve at around 11 °C

Wine and food pairing: With most entrées and summery dishes

Ageing potential: 3 years