



Muscat A.O.C Alsace 2018

- ❖ Alcohol 12.5°
- ❖ Grape varieties Muscat
- ❖ Terroir Limestone and chalky-clay
- ❖ Harvesting Handpicked

❖ Winemaking

Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.

❖ Tasting Notes

Muscat d'Alsace, expressing typical grape aromas, is very fruity and dry. It boasts a full bouquet and is the ideal aperitif. Muscat d'Alsace is the only dry Muscat grown in France.

Its pale golden colour is shiny and limpid with discreet green tints. The refined and subtle nose marvellously reveals the Muscat's delicate and fruity features. Aniseed and citronella notes produce pleasant freshness. The fruit explodes on the palate and gives the impression of biting into a fresh grape. This Muscat offers well balanced matter with good freshness and good volume. All the fruitiness of the Muscat is also expressed on the palate with very persistent and thirst-quenching length on the finish.

❖ Food Pairing

Suitable as an aperitif. Dry and supple, this Muscat pairs well with sweet or salty snacks (kougelhof or Alsatian-style bretzels). It goes perfectly well with creamy desserts, cold appetisers and spring salads. Suited to smoked salmon, crab with ginger, and cheerfully unbeatable with asparagus served with a hollandaise, a mousseline or a creamy sauce.

❖ Serving Temperature Between 10 and 12°C

❖ Ageing Potential

Can be conserved for up to 5 years



CONTIENT DES SULFITES