

# MUSCAT DE RIVESALTES

2021



**GRAPE VARIETIES & ALCOHOL :** 100% MUSCAT PETIT GRAIN - 15.5% VOL.

**APPELLATION :** MUSCAT DE RIVESALTES CONTRÔLÉE - VDN

**VINTAGE :** 2021 - 75 CL

**YIELD & SOIL :** 25 HL / HA - CLAY-STONY SOILS

**VINIFICATION :** GRAPES ARE HARVESTED VERY EARLY IN THE MORNING, CAREFULLY SELECTED BY HAND, DESTEMMED, THEY ARE THEN PRESSED IMMEDIATELY IN ORDER TO KEEP A VERY CLEAR AND FRESH JUICE. FERMENTATION AT LOW TEMPERATURE IN STAINLESS STEEL VATS AND FERMENTATION WITH ORGANIC WINE ALCOHOL. THE WINE IS THEN REFRIGERATED FOR TARTARIC STABILIZATION, FILTRATED THROUGH A TANGENTIAL FILTER BEFORE BOTTLING. EARLY BOTTLING IN ORDER TO PRESERVE THE AROMATIC POTENTIAL.

**EYE :** SHINY LIGHT GOLD

**NOSE :** VERY FINE AND AROMATIC NOSE WITH NOTES OF WHITE FRUIT AND CITRUS

**TASTE :** SWEET AND FRESH, IT IS A GENEROUS WINE WITH AN EXPLOSION OF AROMAS OF EXOTIC FRUITS, CITRUS AND WHITE FLOWERS. VERY NICE BALANCE BETWEEN FAT AND FRESHNESS.

**FOOD & WINE PAIRING :** MUSCAT IS SERVED AS AN APERITIF, OR AT THE TABLE WITH FOIE GRAS FOR EXAMPLE. AT THE END OF THE MEAL, IT GOES WONDERFULLY WITH A FRESH FRUIT SALAD. IT IS TASTED VERY FRESH.

**IDEAL SERVICE TEMPERATURE 6-8 ° C**  
**REMARKABLE AGING POTENTIAL WHEN IT'S STORED PROPERLY.**

