



Muscat AOC Alsace 2021

75 cl

Terroir of Muscat

Clay and limestone

Vinification method of Muscat

Our winemaker follows with a special care the rules of the legislation of the Appellation Alsace. He controls the maturity in the selected plots until the harvest, which usually starts beginning or mid of September. The bunches are crushed in our pneumatic press on lowpressure programs. After fermentation and vinification, the wine stays many months on fine lies, in tank, in order to gain in structure, before bottling end of spring.

Tasting notes of Muscat

the Alsace Muscat unlike the Muscat Wines from the more southern regions of France, is a dry white wine. Very aromatic, the Alsace Muscat has a light and shiny gold colour. It has a wonderful bouquet which gives the delectable sensation of biting into a juicy bunch of grapes. Charming and crisp in mouth. The Alsace Muscat is a dry white wine which complements an aperitif superbly. Excellent with asparagus it also accompanies fresh goat's cheese or fresh fruits salads.

Analytical information of Muscat

Grape variety : Muscat
Serve between 8° and 10°C
Residual sugar : 2.6 g/L & Acidity 3g/L

Alcohol : 12°

Aging potential : from 3 to 4 years