



Photo Non Contractual

COLLECTION

A.O.P. Muscat de Rivesaltes Muscat de Rivesaltes

Soil:

This Muscat de Rivesaltes comes from vineyards planted on the south facing slopes of the Corbières. The vines are planted on stoney terraces of clay and chalk soil which retain very little water.

Grape varieties:

Muscat petits grains and Muscat d'Alexandrie.

Production method:

The grapes are carefully selected de stemmed then crushed. The harvest is then macerated at low temperature for around 12 hours before being pressed in an oxygen free press. The must is then fermented until the alcohol reaches the desired level and the fermentation is stopped by adding pure alcohol.

Ageing:

Matured in tanks on fine lees for a few months.

Description:

A fine golden colour with green highlights. The nose is fresh and elegant with aromas of exotic fruit and lemon grass. On the palate it is light and fresh with lasting notes of more exotic fruit and freshly picked grapes.

Serving suggestion:

Muscat de Rivesaltes is superb as an aperitif but great with fresh fruit salads and sorbets. Why not try with some goats cheese after instead of a dessert?

Serving temperature: Serve chilled between 10° and 12°C.