



Photo Non Contractual

MUSCAT CATALAN

A.O.P. Muscat de Rivesaltes
Sweet Wine

Soil:

The grapes in this wine are grown on the Roussillon plain stretching over hills and large terraces of clay-calcareous soil covered with schist pebbles.

Grape varieties:

Muscat à Petits Grains.

Production method:

The plots are carefully selected. Destemmed and crushed, the grapes are macerated in their skins for a dozen hours before being pressed in an oxygen-free environment. Neutral wine alcohol is added to the fermenting must.

Ageing:

In full vats for a few months. Bottled young to retain all its fresh aromas.

Description:

Pale gold in colour with iridescent shiny tints. An intense bouquet of fresh grapes, exotic and citrus fruits. Delicious and fresh on the palate over lemon, mango and fresh mint notes

Storing:

It should be served young to fully appreciate its flavour. Drink within 2 years.

Serving suggestion:

Inviting and pleasant, this wine can be served as an aperitif with foie gras and also goes perfectly with dried fruit and nuts. With dessert: Swiss rolls, lemon tart, Tarte Tatin, sorbets, ice creams, fruit logs, nougat, exotic fruits, marzipan...

Serving temperature: Serve between 8 and 10°C.