



## MUSCAT 2016

*The variety :* Noble variety, Muscat is often badly identified in the collective unconscious. In south of France, it's a sweet white wine. In Alsace, the Muscat Ottonel and the Muscat d'Alsace are associate to produce a dry wine, except when it's produced in « Vendanges Tardives » or « Sélection de Grains Nobles ». What is exciting with this wine is its very aromatic perfumed of flowers.

*Terroir :* alluvial, clay and limestone

*Area :* 49 ares (40% Muscat d'Alsace et 60% Ottonel)

*Cultural methods :* organic culture – organic wine

*Alcohol :* 11.3 % vol.

*Residual sugar :* 3 grammes

*Keep :* 3 to 5 years

*Vinification :* Press during 7 hours on pneumatic press. Fermentation in low temperature, with natural yeast. Skin maceration in the press to extract aromas.

*Tasting :*



Brilliant yellow, clear.



The nose, typical from the variety, is very fine and elegant.



The palate is full and harmonious. Fruity and generous.



*Keep advices :* When it gets older, Muscat become more mineral. It's not a defect, but young flowers aromas are so pleasant !

*Tasting advices :* Muscat is an aperitive wine. We also drink it, when it's the season, with asparagus.