



MUSCAT

AOC MUSCAT DE RIVESALTES

2023



TERROIR

A selection from acid, very stony (50–60) soil types over shale beds in the Devèze area. Superficial soils at the bottom of slopes and halfway up, with bedrock only 60–80 cm below surface. Southern exposure. Soils are ploughed and compost is applied along the rows.

GRAPE VARIETY

80% small grape Muscat, 20% Muscat of Alexandria.

VINE MANAGEMENT

Age of the vines: 10 to 25 years.

Yield: Average yield was 18 hectolitres per hectare with a density of 4,000 vines per hectare..

HARVEST

Manual in the first two weeks of September. The bunches were sorted twice manually on a belt and vibrating table. The fruit was pressed directly. Potential alcohol content was 15 to 16%.

WINEMAKING TECHNIQUES

Made in temperature-controlled stainless steel vats. Care was taken to prevent any form of oxidation. Alcoholic fermentation at 18°C. Halfway through, extra alcohol was added (mutage) to the juice.

AGEING

Aged on the lees in tanks for 6 months.

TASTING NOTES

A pale yellow robe with green tints prepares the way for a bouquet of verbena and citrus. The attack has shiny freshness and the aromas centre around crystallised lemon and bergamot. The crunchiness of the Muscat grape is palpable.

FOOD PAIRING

Both refreshing and fruity, this wine is a perfect accompaniment for fruit mousse desserts, white peach soup or red Roussillon apricot tart.

Vol. : 15,57 %

Residual sugars : 109 g/l

pH : 3,7

Total acidity : 3,2 gH2SO4/l