



Muscat Inspiration Terroirs AOC Alsace 2019

75 cl

Vinification of Muscat Inspiration Terroirs

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 Inspiration Terroirs

Beautiful golden yellow color. The nose exhales notes of dried fruit preserves, like the fig and dried banana. The palate reveals muscat flavors, deliciously complemented by a wealth and incomparable smoothness. Enjoy it as an aperitif with friends, for all the moments of conviviality. Can be enjoyed on dishes crunchy vegetables steamed; a duo of white and green asparagus or more spicy dishes of very spicy Moroccan and Pakistani cuisines. Try a mango soup with mint or a melon gazpacho with ginger.

Analytical information of Muscat Inspiration Terroirs

Grape variety : Muscat
Served between 8° and 10°C
Residual sugar : 10,7 g/l
Alcohol : 12,2°

Terroir of Muscat Inspiration Terroirs

This soil is made of chalky conglomerates and marls. (old place name : Dorfburg)

Aging potential : from 4 to 6 years.