



Louis Hauller - La Cave du Tonnelier, Grands Crus et Spécialités, AOP Alsace, Blanc

AOP Alsace, Alsace, France

Welcome to the heart of Soultzmatt with this very fruity Muscat Grand Cru Zinnkoeplé (which is the highest Grand Cru in Alsace)

PRESENTATION

The cool climate of Alsace is well suited for Muscat, with its dry autumns allowing plenty of time for the grapes to hang on the vines, often resulting in wines of very powerful flavours.

TERROIR

Limestone

IN THE VINEYARD

Our work is based on a minimum use of pesticides.

This being an alternative between conventional agriculture and organic farming.

Yields : 50hl/ha

100% hand picked harvest

WINEMAKING

This Muscat has been matured in temperature controlled stainless steel vats, in order to manage its evolution during the vinification

VARIETAL

Muscat 100%

12,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

To serve between : 8° and 10°C

You can keep it between : 8 to 10 years

TASTING

Appearance : The wine is clear yellow in colour with light silvery glints.

Nose : This is the best example of a wine with primary aromas. The olfactory intensity is distinctively grapey. This fruit intensity is sometimes accompanied by subtle floral notes.

Palate : Vinified dry, it feels exactly like biting into a grape. The freshness and hint of refined bitterness contribute to the spontaneity and harmony of the wine.

FOOD PAIRINGS

This is a wine to be enjoyed young. With its dry character, Alsace Muscat is perfect for whetting the appetite. It is served as an aperitif in some of the finest restaurants in Alsace. Unlike many wines, Muscat is an excellent pairing for asparagus. It brings out the best in light, vegetable-based dishes, both cooked and raw.

