

ALSACE
FAMILLE HAULLER
LA CAVE DU TONNELIER
•1776•



Louis Hauller - Muscat AB

AOP Alsace, Alsace, France

A wonderful dry and very fruity Muscat ! Cheers!

TERROIR
Granit Soil

IN THE VINEYARD

Our work is based on organic farming, relying on the use of natural treatment. Therefore, the health of soils are much taken into consideration.

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 : 3 to 5 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 at some 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.

