



MUSCAT 2022

AOC Alsace, Alsace, France

Muscat from our Tradition range.
This fruity and very aromatic wine is par excellence the wine of spring. Moreover, it explodes in aromas of ripe grapes. It is said to be crunchy, in short, it is like biting into a bunch of grapes...

THE VINTAGE

2018, vintage of great heat wave.

The Muscats have a very nice aromatic intensity, as often in very hot years.

LOCATION

Muscat represents less than 2% of our vineyard. We exploit 3 plots of land located mainly in the commune of Nothalten. The soils are light with a slight slope. The warmth is favorable for a good maturation of the grapes.

IN THE VINEYARD

Harvested by machine at the end of the day, the destemmed grapes macerate in the bin overnight so that the juice can absorb the aromas present in the skin of the berries.

WINEMAKING

The pressing of 4 hours the following morning still allows a release of aromas which embalms the grape harvest.

Cold settling, filtration of the very aromatic must.

Spontaneous fermentation for 3 weeks.

AGEING

Aged until spring in stainless steel tanks.

12,8 % VOL.

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

TECHNICAL DATA

Surface area of the vineyard: 0,40 ha

Yield: 75 hL/ha

Residual Sugar: 19 g/l

SERVING

It should be served between 8 and 10°C.

AGEING POTENTIAL

5 years

TASTING

This fruity and crisp wine cleanses your taste buds and whets your appetite, it evokes spring!

FOOD PAIRINGS

It goes wonderfully with the first asparagus of spring. It also quenches our thirst as an aperitif.

