

AOC Alsace – MUSCAT 2005 - 75cl



Grappe Variety - 30% Muscat d'Alsace
70% Muscat Ottonel

Terroir - Granitic arena

Age - 20 years

Surface - 60 ares

Vine density - 4500 plants / hectare

Yield - 70 hl / ha

Pruning - Double Guyot

Harvesting - by hand

Cultivated method - Healthy environmental method, with organic treatment



Vinification - cold static clarification during 48 hours after pressing. Slow regulated fermentation in stainless steel between 15 and 18°C during 1 month.

Bottling - May 2006

TASTING NOTES

A dry style blended between Muscat d'Alsace (fruity and grapey notes) and Muscat Ottonel (smoothness and elegance). On the palate it shows the delicious impression of eating fresh grapes.

FOOD MATCHING

It is a perfect aperitif or reception wine. It goes well with asparagus, oysters or with fresh goat cheese.

OTHERS INFO

Serve around 8°C.
A wine soon in its peak, evolving towards a beautiful maturity. To drink now.

TECHNICAL ANALYSIS

Alcohol: 11.30% vol.

Tartaric acid: 5.50 g/l

Residual sugar: 13.60 g/l

Domaine Mersiol

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