

# Ormarine

Terroir discovery

## MUSCAT DE MIREVAL



**APPELLATION :** AOP Natural Sweet Wine « Muscat de Mireval »



**GRAPE VARIETY :** Muscat blanc à petits grains



**TERROIR :** Limestone Clay soils composed of ancient alluvial deposits and rolled pebbles, benefitting from the proximity of the Mediterranean Sea.



**VINIFICATION AND AGEING :** Hand picking, grapes are pressed directly at their arrival at the winery prior to a “white” vinification process, i.e. the juice is separated from the solid part before fermentation. Then the fermentation is stopped by fortification: operation consisting in adding wine spirit to keep part of the natural sugars and their original aromas.



**TASTING :**

**COLOR :** Gold yellow with straw yellow highlights.

**NOSE :** Intense with candied lemon aromas and honey then showing notes of candied apricot and peach.

**MOUTH :** Fresh attack on exotic fruit notes followed by honey on the finish.



**MATCHING WINE & FOOD :**

Enjoy it as an aperitif or with foie gras, blue cheese or chocolate- based desserts.



**OENOLOGIST' S ADVICE :**

This product is bottled with screw caps to keep the best storage conditions after opening.

