



MUSCAT DE MIREVAL



APPELLATION : AOP Natural sweet wine « Muscat de Mireval »



GRAPE VARIETY : White Muscat with small grains



TERROIR : Garrigue with a predominantly limestone base, backing onto the southern slope of the Gardiole.



VINIFICATION AND AGEING :

The grapes are hand-harvested and destemmed, then pressed immediately upon arrival at the winery for vinification. The free-run juice is selected and undergoes a 24-hour skin maceration. The must is then settled and fermented at a low temperature of 14-16°C to preserve the primary aromas. Finally, the wine is fortified with alcohol.



TASTING :

COLOUR : Yellow or with straw-like highlights.

NOSE : Intense with a candied lemon and honey character, then expresses itself with notes of apricot and candied peach.

PALATE : A fresh attack with notes of exotic fruits, then its honeyed character takes over the end of the tasting.



PAIRINGS :

Enjoy as an aperitif, with foie gras, blue cheeses, strawberries or a chocolate or ice cream dessert.



OENOLOGIST'S TIP :

Serve very chilled to preserve all its qualities.

Store this wine in a cool, dark place. Serving temperature between 10-12°C.

