



« To taste Muscat it is like to bite a bunch of grapes in the mouth »



MUSCAT TRADITION

WORKING IN THE VINEYARD

Our Muscat vines (Muscat d'Alsace and Muscat d'Ottoneil) are on average 45 years old and are mainly grown on clay-limestone soil. The work in the vineyard is spread out over the whole year and starts with pruning (double Guyot), followed by the descent of the woods, arching, green work (de-budding) and manual tying-up. At the same time, we work the soil and mow the grass regularly while limiting soil compaction. Committed to the protection of the environment, the respect of the man who works there and the quality of the wine, we are in conversion to Organic Agriculture (AB).

THE ART OF WINEMAKING

Grapes are usually picked in October. The harvested fruits are introduced into a pneumatic press where the juice is left for a few hours in contact with the skin (which contains the aromas) for maceration ; a process used for aromatic grape varieties. The juice is then slowly extracted and sent to a stainless steel tank. The most important stage then begins : fermentation. This degradation of sugars into alcohol, accomplished by the natural yeasts contained in the grapes, takes place over a few months. The wine thus obtained is then matured on fine lees until bottling.

THE PLEASURE OF TASTING

To the eye, this wine has a brilliant yellow-green colour. On the nose, the Muscat is characterized by an intensity of fruit completed by a few floral notes. Once in the mouth, it deploys the full range of grape aromas. One clearly distinguish the crunchy side of Muscat d'Ottoneil associated with the beautiful acidity of Muscat d'Alsace.

ASSOCIATION WITH DISHES

This dry and fresh wine is easily enjoyed as an aperitif, leaving the palate of the consumer intact due to its delicacy and natural liveliness. Served with vegetable-based dishes or with a dish of asparagus in spring, Muscat goes wonderfully. It can also be fully enjoyed outside of meals.

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