



Muscat 2023



♪ Vin De Fruit

DRY WHITE WINE **BIO** - 75 CL

- ♪ **Grape-variety** : Muscat.
- ♪ **Origin** : Itterswiller, Nothalten.
- ♪ **Vines age** : 30 to 40 years.
- ♪ **Soil** : : 50% Clay and limestone, 50% Alluvial.

♪ **Wine-making** :

- Cold maceration for 6 hours.
- Low pressing.
- Cold settling (24 to 36 hours).
- Filtration of the must deposit and re-inclusion of them.
- Alcoholic fermentation (natural yeasts) with temperature control.
- Maturing in stainless steel tank with lees-stirring for 2 months.

♪ **Tasting** :

- The smell : Very open, primary and varietal aromas, fresh fruit notes.
- On the palate : Dry and fruity with a nice liveliness, nice length and fruity finish.

♪ **Wine and food pairing** :

Apéritif, asparagus, Japanese food, seafood.

Service temperature : 10 to 12 °C.

Storage : 2 to 5 years.

Alcoholic strength : 13 %vol. Acidité totale : 6.4 g/L.

Residual sugar : <1 g/L.

