



❖ SOIL :

Sandy loam

❖ GRAPE VARIETIES :

100% Muscat of Alexandria

❖ VINEYARD MANAGEMENT :

Pruning: Guyot, 5,300 vines/ha,
Ploughing of the soil, sustainable agricultural practices.

❖ HARVEST :

Mechanical

❖ VINIFICATION :

Harvested mechanically at night. Cold pre-fermentation maceration. Pressing. Selection of the juices. Settling. Fermentation started with selected, sensitive yeasts. Temperature-controlled alcoholic fermentation until the yeasts are used up, in order to obtain the balance sought with the natural sugar. Cold stabilization. Racking

❖ AGEING :

Aged in concrete tank on the fine lees with bâtonnage (stirring of the lees). Fining and filtration before bottling

❖ BOTTLING :

Estate-Bottled

❖ TASTING NOTES :

Colour : Pale yellow with green and silvery tints, lovely sheen.

Nose : Reveals delicious, full notes of ripe grapes, fresh and tropical fruit such as peaches, mangos and pineapple, along with some scents of lemon peel.

Palate : Delectable with a slight sweetness. Like biting into a bunch of fresh, ripe grapes! A real treat for the taste buds!

“ Food pairings :

Serving temperature : 10-12°C

Enjoy on its own, as an aperitif, or to accompany foie gras. It also pairs well with desserts, such as tarte tatin or fruit salad. This wine is an ode to pleasure, so if you like delicious treats, bite right into this delectable Corsican Muscat!

