



Muscat 2021 Héritage - Sec / Dry

Grape varieties :

55 % Muscat d'Alsace, 45 % Muscat Ottonel

Parcels situation :

3 plots in Rorschwihr and 2 in Bergheim on dark chalky soils on heavy loess rock. Deep sandy-clayey soils. East and South East expositions and gentle slope.

Vineyard work :

The exploitation is led according to the mode of the Organic Agriculture, controlled by ECOCERT - FR-BIO-01.

Organic wine.

Tasting :

- Colour : Clear, with slightly green reflections, limpid yellow.
- Aromas : strong aromatic intensity. Nose fresh, floral (flower of orange tree, acacia) and shrubby (broom, boxwood, lime), muscat style, mentholated. Spiced nuances (clove, nutmeg).
- Mouth taste : Supple with the attack, fine and elegant freshness. silky and muscat mouth. Intense and persistent flavours of mouth : lemon, floral, muscat style. Light bitterness which densified the mouth, long flavors of shrubby and mentholated.

Conseil :

- Wine and food harmony : Traditionally muscat is consumed apart from the meals. It is the preferred aperitif of the ladies. Its association with cooking is difficult and rare. However, its marriage with asparaguses and hollandaise sauce is marvellous. Its intense and floral flavours as its freshness enable him to brighten the meals containing exotic kitchen (meats with creole sauce,...), or Asian food (sushi,...).
- Service Temperature : 10°
- Ageing : 6 years

