



Muscat BIO 2023 Le Délicat AOC Alsace Blanc

Tasting

An elegant and fruity nose, reflect of a well mature muscat, a rich and generous mouth with a great freshness, where we find the fruitiness and crispiness of the grapes.

Technical aspect

Grape Variety : Muscat

Alcohol : 12,50 %

Natural residual sugars : 11.9 g/l

Acidité : 4,53 g/l in tartaric acid

Land : sandstone limestone soil

Exposure : South-facing hillside

Picking : Manual harvesting

Vinification : Slow pressing with full grapes to avoid crushing. Traditional vinification with long fermentation and temperature control. Minimum of 6 months maturing in old wood barrels or stainless steel tanks before bottling.

Crops : Organic Agriculture

Side dish

Ideal as an appetizer or with asparagus.

Tasting temperature 10 to 15 °C.

Shelf life : Up to 5 years

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