

# MUSCAT DE RIVESALTES

AOP Muscat de Rivesaltes

Heritage



## Winemaker's note

Between sea, mountain, sun and wind, the wines of Banyuls are above all wines for pleasure. The vines, exposed to the generosity of the climate, produce wines of expression and quintessence, rich, powerful, elegant and racy, carrying the warmth of the sun and the rusticity of the schist soils. The terroir and wines of Banyuls are expressed through a king grape variety: Grenache.



## Winegrower's note

The grapes are harvested when ripe and then pressed directly on arrival at the winery. Cold settling and a 48-hour rest of the must is processed, then the alcoholic fermentation takes place at low temperature in thermo-regulated stainless steel vats.

The particularity of this wine is the "mutage" (addition of alcohol to the must), which stops the fermentation process. The result is a wine whose sweetness is natural; it comes from the sugars in the grapes, which have not fully fermented. The wine is bottled in the spring.



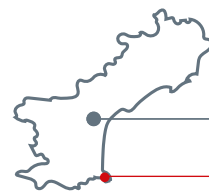
## Tasting notes

The colour is golden yellow, the nose reveals notes of candied fruits. On the palate, this cuvée reveals aromas of orange jam and currants. It is balanced, has a fruity attack which evolves on a long finish marked by muscat notes.



## Grape varieties

Muscat blanc petits grains



Narbonne

Banyuls



**Ideal at 10°C, as an aperitif with Roquefort cheese or very strong-tasting cheeses.**



**GÉRARD BERTRAND**