

MUSCAT DE RIVESALTES

AOP Muscat de Rivesaltes

Heritage



Winegrower's note

The appellation Muscat de Rivesaltes comes from the town Rivesaltes, which means "High Shores" in Catalan. Crossed by 3 rivers: The Agly, the Tet and the Tech, that have shaped terraces and hills, the vineyard of Rivesaltes covers extremely different soils.

The vineyard consists of many small terraced plots located on the slopes of a natural geological circus in which lies the village of Tautavel, steeped in history.



Winemaker'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 temperatures in thermo-regulated stainless steel vats.

The particularity of this wine is the "mutage", which is the addition of alcohol to the must, that stops the fermentation process. The result is a wine with a natural sweetness, coming from the sugars in the grapes, which have not fully fermented. The wine is bottled in the spring.



Tasting notes

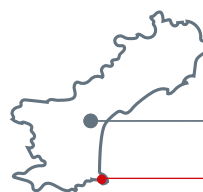
The colour is golden yellow. The nose reveals notes of candied fruits. On the palate, this wine reveals aromas of orange jam and currants. It is balanced, has a fruity attack which evolves towards a long finish marked by muscat notes.

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



Grape varieties

Muscat blanc petits grains



Narbonne

Banyuls



GÉRARD BERTRAND