

Vign
erons
crea
teurs

Mille Douceurs

Vin blanc

Vin de France

- Les Insolites -

Grape varieties:

100% white Muscat, small-grained

75 cl

Residual sugar : 25g/l

Winemaking : Traditional, night harvest, direct pressing, cold settling of the must, temperature control during fermentation. This wine has been slightly sweetened with rectified concentrated grape must.

Tasting:

Clear yellow colour with golden highlights.

The nose is intense with floral and exotic fruit notes.

The palate is velvety, full-bodied and very fruity, with good acidity, giving a fresh, citrus finish despite its residual sugar.

Food pairing :

This wine is perfect with an endive salad, pan-fried asparagus or chicken with preserved lemon, but is also the ideal companion for an aperitif.

Serve at about 8-10°C

Cellaring : 2 years

