

# M A S    D E L M A S

## MARIE DELMAS

### Dry Muscat

IGP Côtes Catalanes  
Organic grapes



### VARIETIES :

50% Muscat d'Alexandrie  
50% Muscat à petits grains  
Max. yield : 30 hl/ha  
Production : 7,000 bottles a year

### SOIL:

At 100 to 200m above sea level, the shallow clay-limestone hillsides where these beautiful grapes are harvested face south and take full advantage of the generous sun.

### GRAPE HARVEST AND WINE-MAKING:

A strict selection of the grapes takes place during the manual harvest. The grapes are then destemmed and pressed. The skin-contact maceration allows a maximum extraction. The cold settling of the juice and a controlled fermentation at 16°C are the aromatic warrants of this Muscat.

### THE WINEGROWER'S ADVICE:

This dry Muscat is rich with the intense feminine flavours of flowers and fruit. Its attractive nose is delicate and typical of the Muscat varietal, and the mouth is clean and fresh. Its citrus fruit notes and floral touch combine harmoniously to treat you with a round well-balanced wine, with a lemon final.

Enjoy it on its own at 8 - 10°C, or with asparagus pie, seafood, shellfish, poultry.