

# MAS DELMAS

## MARIE DELMAS

### Muscat de Rivesaltes

Sweet wine  
Organic Grapes



#### VARIETIES :

50% Muscat d'Alexandrie  
50% Muscat à petits grains  
Max. yieldings : 22 hl/ha  
Production : 10,000 bottles per year

#### SOIL:

Located at 200 m above sea level, the shallow clay-limestone hillsides where these beautiful grapes are grown face south and take full advantage of the 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 18°C are the aromatic warrants of this Muscat de Rivesaltes.

The fermentation is stopped by adding 7% of pure alcohol.

Residual sugars of about 115 g.

#### THE WINEGROWER'S ADVICE:

This Muscat de Rivesaltes is a well-balanced generous sunny wine.

You will be seduced by the bewitching exotic aromas of vanilla, citrus fruit and white flowers. Discover its fruity and subtle scents and finish on mixed anises and honeys.

As a cocktail, serve this wine very cool (6 to 8°C): your virgin palate will be able to appreciate its aromatic explosion when it warms up in your mouth.

For the daring ones, taste it with fresh goat cheese on brown toast . Also enjoy it with blue cheese.

More traditional on a dessert, it will be delicious on fresh fruit salad, exotic dessert or sherbet... and at its very best with chocolate cake or macaroons. Enjoy...