



DOMAINE
FÉLINES
JOURDAN

MUSCAT 2018
IGP Coteaux de Bessilles

Grape variety : 100% muscat petit-grains

Vinification : Mechanical harvest. Destemming. Pneumatic pressing. Racking of the must. Slow fermentation at 15/16°C.

Tasting : With its yellow lemon colour, brilliant and limpid, this Muscat smells like the grape just picked. Dry, fruity (exotics and citrus fruits) and floral. Light with a nice touch of acidity, it's an easy drinking wine.

A sunbeam for your aperitifs.

Gastronomic advices : Not only for the aperitif, it is interesting with fishes served with curry creamy sauce. For spring, it is perfect with asparagus. And during the summer try it with fresh fruits salads or all exotic fruits deserts.

Drink within 3 years.

Best temperature 8 - 10°C

The Vintage: A mild winter, dry since January. Then a fresh spring followed by a month of June where we experienced a heat peak on the 28th. This heat wave came a little early in the season. The berries are smaller than usual. A summer of records dryness and temperatures. This vintage is very different from the previous, yields are low but qualitative.