

Muscat 2024

IGP Pays d'Hérault

The unique taste of dry Muscat

DOMAINE
FÉLINES
JOURDAN

This dry Muscat is 100% Muscat Petit Grains, fresh and elegant. Expressive nose with floral and citrus notes, lively and perfectly dry on the palate, with a clean and refreshing finish.

100% Muscat petit-grains

- 12,3% alcohol
- 50hl/ha yields
- Mechanical harvesting at night (preserves freshness)

Vinification : Mechanical harvesting at night in late August. Destemming. Pneumatic pressing, cold settling after 48 hours. Slow fermentation at 15–16°C.

Serving temperature : 8 à 10°C

Times of aging: 3 years

Tasting : With a light lemon yellow color, bright and clear as sunshine, this Muscat smells like freshly picked grapes. Vinified dry, this wine is fruity (lychee, rose) and slightly minty. Light and gently acidic, it is pleasant and easy to drink. It will brighten up your aperitifs with a ray of sunshine.

Food and wine pairing :

- Appetizer
- Grilled fish
- Spicy curry-style meals
- Exotic fruit dessert



Ingredients:

Grapes
Preservative: sulfites
Acidity regulator: tartaric acid
Stabilizer: carboxymethylcellulose

Nutritional information (per 100 ml)

Energy: 304 kJ/73 kcal
Fat: 0 g
Of which saturated fatty acids: 0 g
Carbohydrates: 0g
Of which sugars: 0 g
Protein: 0 g
Salt: 0 g

