

DOMAINE DE
CANTARELLE



TECHNICAL SHEET

MUSCAT MOELLEUX

Vin de France



TASTING NOTES

Gold colour, with emerald reflections.

Expressive nose, with aromas of exotic fruits, notes of citrus and jasmine.

On the palate, notes of citrus fruits, melons and exotic fruits, softness and freshness.

Pairings: aperitif, starters, salads, seafood, cheese and fresh goat's cheese.

Serve cold, between 8°C and 10°C (46°F - 50°F).

THE WINE ESTATE

Clay and limestone soils

Mediterranean climate

Agricultural productivity 50 hl/ha

GRAPES

100% Muscat.

WINE MAKING PROCESS

The grapes are harvested at optimal maturity in order to preserve the maximum number of aromatic precursors.

The harvest is carried out at night to keep the grapes fresh.

The pressing takes place in an inert gas (nitrogen) press in order to avoid any oxidation of the juices. Then, the juices ferment slowly in thermo-regulated vats between 7° and 8°C. To extract the maximum amount of aromas, the bourbes macerate at 4°C for two weeks, and there are filtered and added to the fermentation vats.

The best vats are then selected for a precise blend to obtain the desired profile for this cuvée.

SIZE 75cl

ALCOHOL 12% vol.

CELLARING 1 to 2 years

CAP WINE INTERNATIONAL

Domaine de Cantarelle
Route de Varages
83119 Brue-Auriac - France
T +33 (0)4 94 80 96 01
contact@capwineint.com
www.capwineint.com

