

Vin de France blanc

« *Mus cat* ' »



VIN BIOLOGIQUE  
AGRICULTURE FRANCE  
CERTIFIE PAR FR-BIO-10

**History :** One day, the winegrower had a great idea: make a nice little white owl with her muscat in Beaumes de Venise. Not sweet, not complicated, very fresh, it is a seducer who comes out of our cellars. Irresistible freshness!

**Grape :** muscat blanc à petit grain.

**Soil:** at the foot of the Dentelles de Montmirail, the soil benefits from a microclimate protected from the wind. Sandy soils with chalky sediments (oyster and ammonite fossils).

**Ages of vines :** 30 years old.

**Area :** 2 ha 30.

**Viticulture :** Organic farming. Ploughing, natural grass cover every other row, compost of sheep for soil life, leaf thinning.

**Winemaking :** harvest really early for freshness. Direct pressing, settling, fermentation at very low temperature. Sterilizing filtration before bottling.

**Tasting :** Beautiful bright color. The nose exhales subtle aromas of fruit and white flowers. The palate is fresh, slightly acidic, and reminiscent of citrus fruits. The Final is fine, a simple and delicate wine.

**Wine and food pairing:** aperitif, grilled fish, shellfish, cheese board, tapas, or on your own!

**Aging capacity :** 2 years.