

# Muscat de Rivesaltes, white 2022

**Pear, Rose, Litchi - Nectar - Sweet**

Vin doux naturel, 15,5 %Vol

## Grape

Muscat Petits-Grains, Muscat d'Alexandrie

## Soil and climate

Mediterranean red soil,  
Espira-de-l'Agly



## Vinification and ageing

Plot selections

Hand picking at phenolic maturity

Pneumatic pressing

Fermentation with temperature control,  
fortifying is done with wine alcohol at 1048 pts  
of density

## Residual sugar

110 g/L



## Tasting

Gold yellow colour

Fresh white fruits, pears

Nice acidity

## Wine and food pairing

Foie gras terrine

Pear and Roquefort aumonière

Lemon pie, salads and fruit soups

## Laying down

Ready to drink (aromas of fresh fruit) or to  
consume within 10 years (aromas of  
quince, toasted gingerbread)

