

Muscat

Laisse-toi aller 2022



Tasting

The colour is yellow with intense reflections.

The nose is explosive with fruity notes of fresh grapes, with exotic nuances and bergamot. The whole is fresh and complex with a good persistence of aromas.

The attack in the mouth is supple and slightly perky. The structure is harmonious and fruity.

Food and wine pairing

It goes very well with asparagus, a warm goat's cheese salad and smoked salmon. Muscat is also the wine for all convivial moments, it is the wine to be enjoyed with friends.

Technical characteristics

Alcohol: 12,5% vol

Natural residual sugars: 9 gr

Acidity: 5,2 AT

Terroirs: Marly sandstone soils, Marly-calcareous-gravelly soils

Exposure: South, South/East

Culture: High Environmental Value

Sweetness : SEC

Ageing time : 2-3 ans

Appellation : AOC Alsace

Grape variety : Muscat

Harvest : Manual with sorting, light maceration

Vinification : Fermentation thermo régulée, en cuve inox, élevage sur lies fines

Tasting : 8°C

Tasting comment

A limpid and luminous colour. The nose is floral and fruity, with notes of fresh grapes. The palate is tense, crunchy, expressing mentholated notes and fresh melon. The finish is refreshing and delicately aniseed.

Aperitif, fresh goat cheese



Romain Iltis

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