

ÉQUILIBRE

L'ARJOLLE

MUSCAT PETITS GRAINS

An explosion of exotic fruits !



Try an "explosive" Muscat, crafted from the grape variety "Petits Grains" et without any residual sugar.

Colour: White

Alcohol content: 12 %

Harvest: Harvested in mid August.

Vinification: Skin maceration for 12 hours is followed by an alcoholic fermentation in inox vasts at the temperatures of around 15°C.

Ageing: Aged on the fine lees in inox vasts for two months.

Wine tasting: Right from the start, the nose is saturated with aromas of litchi, mango, pineapple and jasmine. The palate of this white is dazzling, highlighting such exotic flavours even more. It is a tonic white wine, full of Mediteranean colours.

Wine pairings: Apéritif, asparagus, crudités, fresh goat cheese

SUSTAINABLE
**TERRA
VITIS**
VITICULTURE

CÔTES DE THONGUE
MOZAÏQUE DE CARACTÈRES