



VINS D'ALSACE

Muscat Tradition 2023

AOC Alsace, Alsace, France

Crisp, aromatic, delicate



THE VINTAGE

This vintage was marked by significant variability across the Alsatian vineyard. In Hunawihr and Ribeauvillé, our heavy, clay-rich terroirs proved to be an asset. The dry, sunny climate, combined with good vine development, resulted in a fine harvest. August rains facilitated grape ripening, preventing any delays. The harvest was of high quality, with healthy, concentrated grapes. It began on September 5th and ended on October 6th under a blue sky and summer-like warmth.

TERROIR

Clay-limestone soil, 200 m altitude, vines under 40 years old. Organic farming.

WINEMAKING

Hand-harvested, 3.5-hour pressing in a pneumatic press with whole clusters. Fermentation in stainless steel tanks, followed by aging on fine lees. Winemaking adheres to organic standards.

VARIETALS

Muscat Ottonel 66%, Muscat d'Alsace 34%

13 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 5.4 g/l

pH: 3.7

Tartaric acidity: 3.9 g/l

SERVING

Store horizontally, away from light, at a consistent temperature between 10°C and 15°C. Serve chilled but not ice-cold, ideally between 8°C and 10°C.

AGEING POTENTIAL

3 to 5 years

TASTING

Open and floral nose, with a citrusy attack and notes of white flowers. The palate is light yet crisp.

