

CHÂTEAU DE LA PEYRADE
MUSCAT DE FRONTIGNAN

AOC MUSCAT DE FRONTIGNAN
BARRIQUES OUBLIÉES

WHITE MUSCAT PETITS GRAINS GRAPES

15 % vol, 110gr residual sugar

Yield : 25 HL/ha

Hand picked

Terroir : Clay and limestone
South facing

Vin Doux Naturel vinification
Fermentation is stopped by adding a maximum of 10% pure alcohol.
A wine's alcohol level must be at a minimum of 15° with 110 grams of residual sugar.

Matured for 2 years in French oak barrels,

Serve at a temperature of between 10 - 14°

Tasting :

Light gold in colour, delicate nose with hints of honey, almonds, bees wax, candied fruit. Soft mouth, rounded, rich & voluptuous, very complex. A superb, thoroughly unusual wine. Drinks well now or will age brilliantly if put down.

Excellent apéritif, superb with foie gras. Also splendid with blue cheese such as Stilton or Roquefort, chocolate desserts and rich cakes.



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