

**CHÂTEAU DE LA PEYRADE  
MUSCAT DE FRONTIGNAN**

**BULLES DE LILAS DEMI SEC**

**VIN DE PAYS D OC**

**White Muscat petits grains grapes with which we produce  
all the Muscat de Frontignan wines**

12.5 % vol, 35gr Residual sugar

**Rendement** : 35 HL/ha

**Hand picked**

**Terroir** : Clay and limestone  
South facing

- 1st fermentation :  
Strict temperature and density control. Long fermentation (15-20 days minimum).
- 2nd Fermentation :  
Undertaken by a Champagne trading company who specialises in producing quality, naturally effervescent wines (méthode traditionnelle). This sparkling DEMI SEC (semi sweet) wine's alcohol content is 12% vol with 37g of sugar by litre which ensures it is rich yet has great finesse.

**Serve** at 6-8° C.

**Tasting** :

Fresh and vivacious are words that best describe this bright pale gold wine with its fine, persistent bubbles and powerful, complex, aromatic nose. Open and lively with great aromas in the mouth, it finishes long.

A delightful apéritif, good with desserts, festive meals, grilled oysters, foie gras on toast.



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