

**CHÂTEAU DE LA PEYRADE**  
**MUSCAT DE FRONTIGNAN**

**MUSCAT SEC CUVÉE DES LILAS 2013**

**VIN DE PAYS D OC**

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

13.5 % vol, 1.5gr Residual sugar

**Yield** : 35 HL/ha

**Hand picked**

**Terroir** : Clay and limestone  
South facing

Low temperature total fermentation which means all the grapes' sugar turns into alcohol and the wine is rich yet dry.

**Serve** at 8 - 10°C

**Tasting** :

Clear, pale colour with green highlights. Lively in the mouth with aromas of lime and verbena. Ends very clean.

A very pleasant apéritif, it's excellent with fish dishes and summer fruit salads.



**Yves PASTOUREL & Fils - Château de la Peyrade - 34110 FRONTIGNAN**  
**Téléphone : 04 67 48 61 19 - Télécopie : 04 67 43 03 31**  
**[www.chateaulapeyrade.com](http://www.chateaulapeyrade.com) - [info@chateaulapeyrade.com](mailto:info@chateaulapeyrade.com)**