

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

**AOC MUSCAT DE FRONTIGNAN**  
**TRADITION**

**WHITE MUSCAT PETITS GRAINS GRAPES**

15 % vol, 110gr Residual sugar

**Yield** : 28HL/ha

**Hand picked**, selected by land parcel

**Terroir** : Frontignan clastic limestone  
South facing  
Wine from first pressing juices

Vin Doux Naturel fermentation  
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.

**Serve** between 8 - 10°C

**Tasting :**

Luminous pale gold, fine and lively nose, floral and grapey.  
Voluptuous opening dominated by fresh grape aromas, ends  
strongly on clean sensations reminiscent of Seville oranges.

An excellent aperitif, it's superb with foie gras, as well as blue  
cheese (roquefort or stilton), rich and chocolate desserts and  
creamy cakes.



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