

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

**AOC MUSCAT DE FRONTIGNAN**  
**PRESTIGE 2013**

**WHITE MUSCAT PETITS GRAINS GRAPES**

15 % vol, 110gr Residual sugar

**Yield** : 25 HL/ha

**Hand picked**, selected by land parcel

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

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.

**Serve** between 8 - 10°C

**Tasting :**

Pale gold, the nose exudes orange blossom, apricot, fruit in  
syrup.  
Complex and full in the mouth, rich and fruity yet fresh. A well  
balanced Muscat, thoroughly aromatic and voluptuous to drink  
any time...

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



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