

CHÂTEAU DE LA PEYRADE
MUSCAT DE FRONTIGNAN

AOC MUSCAT DE FRONTIGNAN
SOL INVICTUS 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 10 - 12°C

Tasting :

Pale gold, with the fresh aromas of wild eglantine on the nose. The full mouth is nonetheless delightfully fresh and light. It ends long on notes of candied lemon and mango.

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

Approx 8000 bottles will be available from December.



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