

CHÂTEAU DE LA PEYRADE
MUSCAT DE FRONTIGNAN

VENDANGES D'AUTOMNE 2007

GRAPES MUSCAT BLANC PETITS GRAINS
Partly fermented juice from over ripe, dry grapes

14.5 %Vol, 80gr Residual sugar

Yield : 10 HL/ha

Hand picked

Terroir : Frontignan clastic limestone
South facing

Very long fermentation (6-8 months) which ends naturally.
Fermented and matured in oak, this is a naturally sweet wine, the ancestor of today's Vins Doux Naturel Muscats

Serve at 10 - 14°C

Tasting :

Golden colour with orange glints, the nose is reminiscent of candied grapes and soft spice. Voluptuous mouth, with great aromas of dried apricot and Seville oranges.

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



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