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MUSCAT
GRAND CRU **FRANKSTEIN**



Grape variety: Muscat.

Terroir: This wine comes from an exceptional terroir that has been prized since the Middle Ages. The steep, southeast-facing slopes at an elevation of 300 meters are bathed in sunlight from the early hours of the day. The soil consists of granite sand mixed with two types of mica, which allows water to filter through while effectively retaining heat, which is then released back to the vines during the night.

Winemaking: The grapes are hand-harvested and then pressed whole in a pneumatic press. Traditional fermentation under temperature control.

Tasting Notes:

- Color: A beautiful golden color, the wine is luminous and brilliant.
- Nose: Delicate and pleasant, the nose opens with subtle muscat and floral aromas, full of freshness.
- Palate: On the palate, a harmony emerges between the crisp, fresh fruit of the Muscat and the purity of the granite terroir of the Frankstein Grand Cru, resulting in a wine of great finesse. It has an elegant and pleasant finish.

Our recommendations: Excellent as an aperitif, it also pairs well with gourmet dishes such as lightly seared langoustine served with spring vegetables, as well as fresh goat cheese ravioli with green asparagus and dashi broth.

Serving temperature: Serve chilled, between 8 and 10°C

Aging potential: 3 to 6 years.