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AOC ALSACE MUSCAT 2018 - Vieilles vignes



Grape variety : White Muscat d'Alsace

Type of soil : Sandy at 250m high

Age of the vines : planted at the end of the 60's

Alcohol : 13.20 % vol.

Total acidity : 3.79 g/L H₂SO₄

Residual sugar : 9 g/L

Harvest : Manual

Green harvest in the summer to enhance the maturity of remaining grapes. Before the real harvest, grapes are sorted on the vine stock to let the more beautiful ones concentrate.

Winemaking process :

10h of pressing, cold settling of the juice (between 13/14°C) during 24h. Spontaneous fermentation during the winter. Bottled in spring.

Tasting notes

The nose has muscat varietal typicity. Beautiful first impression in the mouth, then we have exotic fruits (green mango) and hints of lemon trees honey.
The overall is harmonious and well balanced.

Food and wine pairing suggestions :

To drink in every season of the year, as apéritif, summer salads, or fruit pies for example.

To appreciate the wine on the fruits, drink it within 5 years.

