

"An aromatic aperitif"

Story Two types of Muscat grapes are grown in the Alsace region, Muscat d'Alsace and Muscat Ottonel. Muscat is so difficult to grow and its yield so varied, that many growers have given up on it – its area of cultivation is now only about 2% of Alsace's wine area. Muscat d'Alsace is very aromatic and acidic. Muscat Ottonel is an early ripening low acid variety, less fruity, but also less sensitive. Muscat grapes are picked by hand in early October. The wine is made in chilled steel tanks at a temperature of 18 °C and bottled in early spring after the season.

Producer Wolfberger is an over-century-old cooperative and one of the largest wine producers in France, being the largest in Alsace. It comprises 450 growers who harvest their grapes from 13,000 plots, covering an area of 1,200 hectares. Wolfberger's wines represent the entire spectrum of Alsace wines, encompassing all the region's grape varieties and a significant number of Grand Cru vineyards. Innovation, research, dedicated stakeholders, and modern equipment ensure high quality, whether it's white wine, red wine, or Crémant produced using the traditional bottle fermentation method. Wolfberger's production is thoroughly certified, and sustainability is a guiding principle of the company (AgriConfiance®). Some of their wines are certified organic or biodynamic.

COLOR Straw yellow

AROMA The aromatic scent is reminiscent of raisins, peach, lychee plum and flowers

TASTE Dry, aromatic, gently acidic, raisins, lychee and mild spiciness

TIPS FOR USE Muscat is a very popular aperitif in the Alsace region for a good reason, it pairs well with asparagus, salad, scallop, fish terrine, mushrooms and Asian food.



WINE TYPE	White wines	PACKAGE SIZE	6 bottle(s)
GRAPES	Muscat 100%	BOTTLE CLOSING	Natural cork
MANUFACTURER	Wolfberger	BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	12%	PRODUCT NUMBER	146065
SUGAR CONTENT	5 g/l		

AVAILABLE FROM FOLLOWING WHOLESALERS

