

Muscat de Frontignan AOC

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
PEYMUS PEYHAL	Château de la Peyrade	France	Languedoc
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Muscat	15%	No	Screwcap Cork



Background

Château de la Peyrade belongs to the Pastourel family: two brothers, Bruno and Rémi, and their father Yves. The property owns 24 hectares of vineyards, including eight around the château itself, on the western edge of the appellation. The appellation of Muscat de Frontignan totals 650 hectares of vineyards in production and is dominated by its cooperative, which accounts for 80% of the wine. There are six or seven private producers of which Château de la Peyrade is one of the biggest and also one of the more experimental. Frontignan is located in the Languedoc coastal plain between the Sète and Montpellier. The soil is a mixture of clay and limestone whilst the climate is influenced by the proximity to the sea and the étang de Thau (the largest of a string of lagoons along the French coast).

Winemaking

Hand-harvesting is obligatory for this AOC and the permitted yield currently stands at 28hl/ha. The grapes are gently pressed and only the free-run and first press juices are used. The fruit undergoes fermentation as usual for white winemaking, but when the wine has reached the desired sugar/ alcohol levels, fermentation is ceased by adding a maximum of 10% pure alcohol. This process is the same for all 'Vins doux naturels'

Tasting & Pairing

Elegant classic characters of rich floral tones with delicate honied notes in the background. The succulent, well-balanced sweetness of the palate leads onto strong refined citrus flavours reminiscent of Seville oranges.

Fruit-based desserts, such as strawberries and cream.

Sustainability & Extra Information

Available in 75cl and 37.5cl bottles