



Maison Parcé Frères

Sélection Parcé Frères

## VIN DE NOCE Bio

*Appellation Muscat de Rivesaltes Protégée  
Vin Doux Naturel*



### The Vines

Soil : stony and clayloam sand in High-Roussillon lowlands.

Organic agriculture.

Yield per hectare : 30 hectolitres.

Grape variety : Muscat petit grain.

### Vinifications

Harvested by hand.

Direct pressing.

Slow fermentation at 15°C, then stopped by adding neutral alcohol in a view to obtain 110 grammes of residuals sugars per liter.

Aged in tank, in reducing environment to avoid oxidation of primary aromas.

### Tasting

Nose : beeswax, honey, linden, white-fleshed fruits.

Mouth : fine, citrus flavours who bring freshness and lightness.

Food pairing : desserts as pear pie, almond pie, sorbets or blue cheese as Roquefort.

Service : 10°C.