



domaine de
BELLEMARE

MUSCAT

"Purs Cépages" range - IGP d'OC



100% Muscat



Harvested at night.

Direct pressing without breaking up the press-cake. Cold racking must and fermentation at low temperature (18°C)



Stainless steel vat on fine lees for 3 months



Color: light yellow

Nose: complex and powerful on exotic fruits

Taste: fresh and round attack



2 years



10-12°C



75cl



Pairing: grilled fish, poultry, white meat, sweet/sour dishes and exotic dishes