



Nos Vins Doux Naturels, Marc de Muscat - Vieilli en Fût de Chêne, Eau de Vie de Vins des Côtes du Rhône, Marc

Eau de Vie de Vins des Côtes du Rhône,

PRESENTATION

Our brandy of Marc de Muscat is elaborated after having drawn the juice of the grapes to obtain the wine, the marcs are destemmed and distilled after fermentation. Very appreciated as a digestive (the custom wants it in the bottom of a still hot cup of coffee), our Marc de Muscat is ideal as a base for cocktails or iced as an aperitif on the rocks.

TERROIR

Coming from sandy marls, clay and limestone, this rich terroir gives all the refinement to this Marc de Muscat.

WINEMAKING

Ageing in barrels that have contained Muscat continues for 36 months; then it softens and adorns itself with its beautiful amber color.

VARIETAL

Muscat blanc à petits grains

SERVING

A servir a température ambiante.

TASTING

Beautiful amber dress, blond caramel, with orange reflections. Complex nose, with aromas of raisins, figs, leather and fine spices. One also distinguishes a nuance of floral and brioche hints. The mouth is powerful and warm. The bouquet is fine but full-bodied. A few aromas of tobacco and Ceylon tea complete the ensemble.

FOOD PAIRINGS

Très agréable en digestif, recommandé pour les cocktails, sorbets et pour aromatiser les gâteaux.



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