Sud de France
Languedoc-Roussillon
TOP 100

Vignoble Jeanjean, Mas Neuf

IGP Pays d'Oc 2016

Grape variety : 100% Muscat à petits grains

Terroir & Climate

Soil type: rocky red clay on limestone down the Gardiole mountain on the Aresquiers barrier beach. Warm and dry Mediterranean climate, tempered by a sea influence.

Vinification

Picking when slightly under-ripe resulting in a perfect balance in the juice. Night machine harvesting so as to take advantage from low temperatures and avoid must oxidation. Contact with the lees from the must over 4-10 days. Fermentation at low temperature (15°C) in stainless steel tanks.

Tasting notes

Fresh, bright, aromatic, with lovely scent of Muscat grapes. Typically high Muscat acidity, and dry (which comes as a surprise after the aroma). Very aromatic, orange and white flowers. .

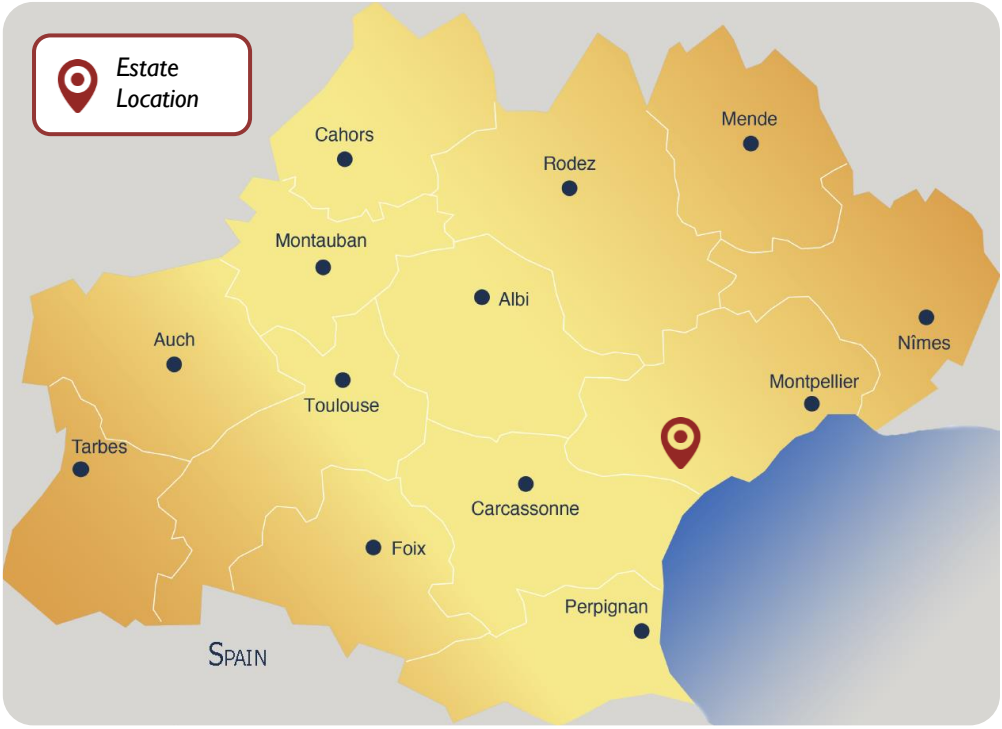
Food pairing

For the aperitif, with a fresh goat cheese

Price Range: £10-£12.49

Estate presentation:

This property forms one block wedged between the Mediterranean, lagoon and pine forest; and is entirely devoted to growing Muscat 'petits grains'. In this outstanding backdrop to the Gardiole hills, this enchanting variety with powerful aromas develops a floral and fruity flavour profile: rosewood, lychee, jasmine, citrus



More information:

www.suddefrancetop100.co.uk