



VIEIL ORIGINAL

2013 – aged in oak barrels for 6 years
AOP MUSCAT DE RIVESALTES

Cépage

100% Muscat petits grains

Yield: 20 hl/ha

Terroir

High terraces and horizontal alluvial soils dating back to the quaternary (alt. 35m). The top 2 meters of soil are composed of round silica pebbles amassed in clay mud, deposited on clay bedrock. The soils are exposed to windy conditions and generous amounts of sunlight (more than 260 days per year) and are located about 4 kilometers from the Mediterranean.

Winemaking and maturing

The fruit is sorted upon arrival at the cellar, stems are removed, and the grapes are directly put through the pneumatic press. The mixture is placed in isotherm tanks and held at 2°C for 5 days for separation and left to ferment till the process is halted by the addition of alcohol. Alcohol content: 17.5°C.

Only manual harvesting

Bottled: December 5, 2019

Production: 880 bottles of 75cl

Tasting notes

The dress is bright, yellow gold with amber reflections. Intense nose, candied fruit, nuts...

The palate is long, fragrant with notes of orange blossom water. Nice aromatic length. To taste fresh.

Suggested food pairing

With a parmesan puff pastry in walnut oil, a cantal soufflé, or a pan-fried foie gras with fruit...

Vieil Original is the natural sweet wine of gastronomy, Serge's mediation wine.....



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