



L'ORIGINAL

2024

AOP Muscat de Rivesaltes

Grape varieties

100% Muscat petits grains

Yield: 14,5 hl/ha

Terroir

Quaternary terrace (alt. 35m) with a 2-meter top layer of gravel resting on a clay base. 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 Sea.

Harvest : manuel only

Winemaking and ageing

Gravity-flow cellar work. After sorting on a table and destemming, the grapes are gently pressed using a pneumatic press. The juice is then transferred to a temperature-controlled tank at 4°C for cold settling, followed by a slow fermentation at low temperature until fortification.

Bottled : 28th March, 2025

Production : 700 bottles of 75cl

Tasting notes

Brilliant golden-yellow color. The nose is expressive and intense, revealing aromas of Williams pear, candied lemon, and orange blossom. On the palate, the wine is richly aromatic with vibrant notes of orange zest, watermelon, star anise, and fresh almond. Its freshness and finesse bring great pleasure. A flavorful wine with a long, elegant finish.

Suggested food pairing

Enjoy it on its own or as an aperitif. It pairs beautifully with foie gras, Roquefort cheese accompanied by grapes, Catalan rousquilles biscuits, lemon sorbet, or crème brûlée.

Ageing potential : 10 years



MAS BAUX

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