

Muscat de Rivesaltes

Domaine: Domaine Cazes

Producer: Maison Cazes

Website: www.cazes-rivesaltes.com

Variety: 50% Muscat d'Alexandrie 50% Muscat Petits Grains

Country: France

Region: Languedoc-Roussillon

Background

Since it was created in 1895, this family company has been dedicated to the production of quality wines from the Roussillon. CAZES has cultivated organically its 220 hectares following bio-dynamic principles for 12 years. Their approach is based on the use of natural preparations, in order to improve the capacity of resistance of the plant and its ecosystem and applying the preparations at specific times in the lunar cycle. Today, Domaine Cazes has the largest organic and bio-dynamic estate in France.

Vinification: Three different processes are used for this wine. Some of the grapes are pressed and the juice starts fermenting as soon as it has been racked. Others, whole grapes, are macerated for 24 hours at low temperatures after which they are pressed and racked before fermentation gets under way. In both cases, the temperature is maintained at 18°C. Fermentation is stopped half way through at its liquid phase by adding neutral alcohol. For the remaining grapes, stems and stalks are entirely removed before they are put, whole, into vats. Fermentation is temperature controlled at 20°C. and is stopped during its solid phase by adding neutral alcohol. The wine is blended when all these processes are completed. The alcohol level is 15% alc/vol, residual sugar content 110 g/litre.

www.robertkacherselections.com

MUSCAT
de
RIVESALTES



CAZES

Soil type: Limestone and clay with rolled pebbles

