

RUHLMANN - Muscat "Fleur de Printemps" 2017



WINEMAKER	André Ruhlmann
WINERY	Ruhlmann
APPELLATION	Muscat
REGION	Alsace
GRAPE VARIETAL	Muscat
TERROIR	This Muscat comes from a sandy granitic soil. The 5 to 30-years-old vines are planted in plains and over the middle-hillsides.
CULTURE & VINIFICATION	The grapes are harvested by hand and the whole berry is pressed pneumatically. Traditional fermentation is through a temperature-controlled process. Aging on lies in stainless steel vats for 7 months in order to keep the freshness of the wine.
TASTING NOTES	Eye: Golden pale yellow, very bright. Nose: Very fruity. Palate: A charming and generous wine, that feels like biting into freshly picked grapes. A pleasant hint of freshness enhancing its fruitiness.
FOOD PAIRING	Excellent as an aperitif, you can drink this Muscat by itself or enjoy it with asparagus.
TEMPERATURE	Serve chilled, between 8-10°C (47-50°F)
TECHNICALS	Alcohol: 12%

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