

MEDIUM SWEET MUSCAT IGP PAYS D'OC

“ With this Medium Sweet Muscat, Maison Castel combines a modern approach with French savoir-faire. This deliciously expressive sweet wine has excellent aromatic character.”

Cédric Jenin - Winemaker



Residual sugars 30g/L



PRECISE QUALITY MANAGEMENT

The grapes from which this Muscat is made come from the Pays d'Oc PGI. This historic grape variety comes from the Pyrénées Orientales where summers are hot and dry, and the rest of the year is relatively warm. Grape maturity is carefully monitored to obtain optimum balance between ripe fruit and freshness.



MAISON CASTEL KNOW-HOW

The Maison Castel oenologists carefully monitor the vinification process: the grapes are chilled on arrival at the winery and fermentation is carried out at controlled temperatures to enhance aromatics. This attention to detail results in a very fresh style of Muscat with citrus and honey notes and the desired concentration of sugar.



Light yellow robe with golden hints



Enjoy as an aperitif, with charcuterie and desserts. An ideal pairing would be peach crumble.



Fine, delicate nose of exotic fruit and honey



Served at 7 - 8°C



Intense freshness combined with pleasant sweetness



Can be aged for up to 2 years