

# Domaine CAZES - Vins Doux Naturels

**TASTING NOTICE**  
Muscat de Rivesaltes

French wine - [www.cazes-rivesaltes.com](http://www.cazes-rivesaltes.com) 2007-11-07 

Vintage : 2005

## **GRAPE VARIETIES**

50% Alexandria Muscat, 50% Petit Grain Muscat

## **CONDITIONS CLIMATIQUES**

## **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.

## **MATURING**

This wine is matured on its fine lees which are regularly stirred for 4 or 5 months. It is bottled in the six months following the harvest and is stocked in air conditioned cellars.

## **SOIL CHARACTERISTICS**

Clay and limestone, with rolled pebbles from the foothills of the Corbières mountain range.

## **TASTING NOTES**

When young, it is best drunk cool at 12°C, to appreciate the full palette of aromas : a bouquet of citrus and exotic fruit, peaches and apricots. Delicious with desserts made with white fruit and vanilla. Laid down for ten years or so, the aromas metamorphose into candied fruit and oriental spices.