

Information sheet 7: *Domaine la Colombette - Muscat sec*

CHARACTERISTICS

Type: Dry white wine 2005

Vin de pays des Coteaux du Libron

Grape variety: Muscat “petits grains” or “de Frontignan”

No. Bottles/ year: 20,000

GROWING TECHNIQUES

Soil type: Clay and limestone slopes

Age of vines: 5 to 20 years

Planting density: 4000 to 6000 vines/ha

Pruning method: Cordon de Royat

Trellising: lifted 1.5m vertically, with a width of 0.40m

Work on the soil: Full ploughing, no chemical weed killers

Irrigation: “Drip” watering

Insecticide treatments: Sexual confusion for grape-worm

Fungicide treatments: Oidium and mildew, very little use of copper

Leaf-thinning: A little on the north side

Production: 80hl/ha

Harvesting method: mechanical, by night

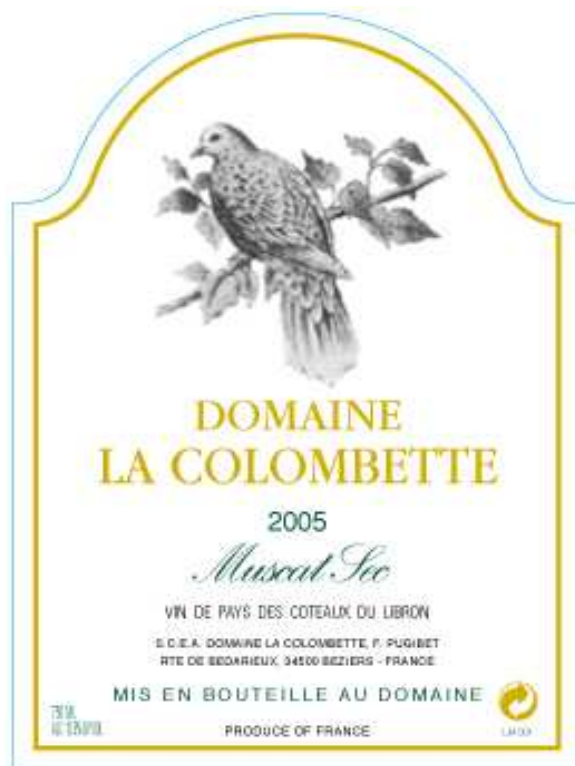
VINIFICATION

Sorting: no

Pressing: Direct

Yeast: yes

Fermentation: temperature controlled between 11 and 18°C



MATURING

Racking: Matured on the lees right up to bottling

Barrels: no

Vats: temperature controlled at 10°C

Fining: Fish glue

Filtration: sterile

Bottling: On the property

TASTING NOTES

Colour: Pale yellow with green tints

Nose: Muscat aromas with hints of citronella

Taste: Lively and full with good acidity in balance with the nose

Serving temp. : 11 °C

Ageing: drink young, 3 years maximum

Serving suggestions: Aperitif, salads and seafood, goes well with all green vegetables: asparagus, peas, French beans, courgette “gratin”.

Characteristics	Reducing Sugars g/l	Alcohol % vol	Total Acidity g H ₂ SO ₄ /l	g	Volatile Acidity g H ₂ SO ₄ /l	Total SO ₂ mg/l	Free SO ₂ mg/l	pH
Muscat Sec	3.4	11.52	3.48		0.28	108	28	3.31

COMMENT

A southern grape variety

Muscat has always been grown in the Languedoc. It was mainly used to make fortified wines or “mistelles”. A number of areas were known for their growing potential, two of which are close to the estate, in Maraussan and Corneilhan. Soils are relatively dry and stony, and Muscat is one of the few varieties, along with Grenache, to be able to grow on them.

Thank heavens for air conditioning!!!

In the late 70’s, when F. Pugibet was looking for an aromatic white grape variety, he naturally turned to Muscat, which was being grown all around the estate, to make a dry white wine. Thanks to air conditioning and temperature-controlled fermentation, which were starting to be introduced into cellars, he was able to vinify the juices cold, retain the aromas and finish the sugars to obtain a really modern wine.

A wine to go with Mediterranean food and the way of life

As with the Sauvignon, we have put a lot of work into this variety in recent years. Here, too, we have placed the emphasis on the pleasure of drinking and sharing a glass with friends, and have therefore considerably reduced the alcohol content. The wine is a pale yellow colour with green tints. The Muscat aroma is not too exuberant and reveals hints of citronella. The taste is lively and full, in balance with the nose. Its freshness means that it will go well with seafood, but it is at its best with green vegetables, particularly asparagus and courgette “gratin”. We also think that it has a good future as a bar wine, to be enjoyed on its own.