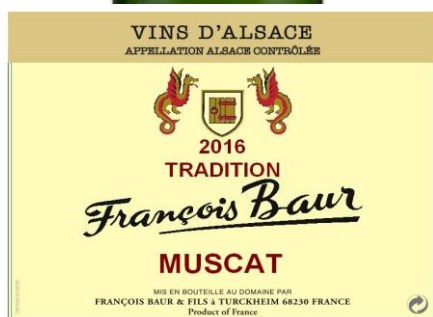


MUSCAT 2016



GRAPE	50% Muscat d'Alsace, 50% muscat Ottonel
ORIGIN	Alsace
LOCALISATION	Herrenweg in Turckheim
SOIL COMPOSITION	Terroir made of fine sand, silt and large pebbles
VINIFICATION	Pressing of the grapes is 100% whole cluster. They undergo a very slow and gradual pressing. Natural decantation (settling period) after 14 hours of rest. Indigenous yeasts are used, fermentations (temperature regulated) are cool and long. The wine is racked of the gross lees and allowed to age on the fine lees until bottling. The wine is aged in 150-year-old French oak barrels (foudre de chêne) until the bottling in July.

ANALYSE

ALCOHOL	13,13%
SUGAR	1,95g/l
ACIDITY	3,51g H ₂ SO ₄ /l

100% biodynamic : certification Biodyvin

Domaine François BAUR 3, Grand Rue 68230 TURCKHEIM,