



Owners: Arnaud et Armand Baur

Location: EGUISHEIM ALSACE FRANCE

E-mail: cave@vinscharlesbaur.fr

www.vinscharlesbaur.fr



MUSCAT

Tasting notes : Of a light-yellow robe with delicate hints of green. The nose is full and has characteristics of box hedge and fresh grapes. Elegant to the taste, this wine expresses itself through the sensation of fresh grape overlaid with elements of mint, leaving a fresh aftertaste.

Suggested food pairings : Although ideally suited as an aperitif, this wine also accompanies asparagus, melon and smoked ham and green summer salads very well.

Style : Dry white wine



Appellation : Alsace

Soil Composition : Argilo-Calcareous

Grape varieties : 80% Muscat Ottonel and 20% Muscat d'Alsace

Age of the vines : 25 years

Method of harvest: Grapes picked and sorted by hand

Vinification : Extraction through pneumatic pressure of whole grapes, slow fermentation under close temperature regulation. Maturation with fine lees takes place over seven months after which time the wine is bottled.

This wine carries the organic certification number of FR-BIO-01.

