



Secret de Pierre

2022

GRAPE VARIETY : 100% MUSCAT

APPELLATION: IGP CÔTES CATALANE / ABV 13.5% VOL.

THE DOMAIN:

Surface: 11 hectares in organic

Height: 68 meters

Region: Languedoc-Roussillon / Occitanie

Department: Pyrénées-Orientales

MUSCAT PLOT OF VINEYARD

Surface : 0,5 hectares

Ground : clayey

Planting in 1998

Royat cordon pruning

Trellising on wire at 60 cms of the ground

Foliar surface of 120 cms

Soil improvement: fertilizer base of compost of pomace or chicken dung

Watering according to the vintage year

Thinning out the leaves around the clusters of grapes

Treatment: after observation and reflection by respecting the environment

Work of the ground alternatly with a controlled enherbement

Grape harvest at optimal maturity.

Juice extraction by direct pressing.

Juice is cooled during 48 hours to separate lees from the must

Fermentation in barrel (French Oak)

Maturing an stirring of the lees in barrel

Preparation for the bottling in April

Muscat aroma never fails. Elegant floral, musky, this is a rare wine that evokes the fruit from which it comes: the grape ripened in the sun directly in your glass. Vinification in barrels brings complexity, melted wood blends perfectly with the aromatic power of this new edition.

This dry Muscat is perfect on fresh starters with vegetables, goat cheese, sherbet

