



DOMAINE FONTANEL
T A U T A V E L

MUSCAT 2024

AOC Muscat de Rivesaltes

Grape varieties :
100% Muscat Petit Grains

Soils : Clay limestone

Vine management : 20 hL/ha
Sustainable agriculture respecting biodiversity,
organic amendment,
certification High Environnemental Value (HVE)

Elaboration :
Destemming, direct pressing. Early bottling to keep the
freshness.

Mutation by addition of neutral alcohol.
Residual sugars: 105 g/L.

Alcohol : 15,5 % vol.

Capacity : 750 ml





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Appellation d'Origine Contrôlée
MUSCAT DE RIVESALTES
L'AGE DE PIERRE

VIN DOUX NATUREL

Frais et parfumé. Arômes de fleurs blanches,
de poire et d'agrumes.
Fresh and aromatic. Expressive aromas of pear,
citrus and white flowers.

✕ Apéritif, foie gras, dessert aux fruits.
Appetizers, foie gras, dessert made with fruits.

🌡 8°-10° C

Mis en bouteille au domaine
Elodie & Matthieu Collet, Vignerons
à Montner - 66720 - France

Produit de France
Produce of France

750 ml - 15,5% Vol.

CONTIENT DES SULFITES
CONTAINS SULPHITES
ENTHÄLT SULFITE
BEVAT SULFIETEN

LMUS24

Ingrédients &
Nutrition



E(100ml)=
552kJ/132kcal



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« Brilliant yellow in color, this intense and beautifully complex cuvée captivates with aromas of ripe fruit, eucalyptus, and beeswax. The palate—full-bodied and perfectly balanced between sweetness and freshness—confirms this aromatic richness, revealing a multitude of nuances as it unfolds. It makes for a delicious pairing with an exotic fruit salad, meringue, and lemon ice cream. »



www.domainefontanel.fr | contact@domainefontanel.fr

