

METISSAGE

MOELLEUX

During a visit to a friend's home, a winemaker in Languedoc Roussillon, Jérémy Ducourt discovered naturally disease-resistant grape varieties. Enthused by the idea of elaborating wines that would be more respectful to the environment, he convinced the rest of his family to plant the very first vineyards of this kind in Bordeaux.

These grape varieties are the result of a natural crossbreed between world-renowned grape vines and more robust wild vines; METISSAGE is the fruit of this innovative and singular union: a truly UNIQUE wine.

Hybrid grapes grown in Bordeaux !
#HyrbridWines

IDENTITY CARD

Grape's name : Muscaris

Parents : Muscat petit grain + Solaris

Birth date: 1987

Nationality : Switzerland

Place of living: Bieujac, Left Bank

Surface : 3 ha

Education : Bordelais and respectful of the environment

VINIFICATION

Macération et fermentation : Pellicular maceration during several hours. Cold alcoholic fermentation at the beginning (12°C) then rise in temperature until the end (20°C)

Average annual production : 21 000 bottles

TASTING

On the nose, METISSAGE MOELLEUX is a fine, balanced, fruity wine with spicy notes.

On the palate, roundness, exotic fruit and notes of muscat and citrus.

A perfect match for aperitifs, cold meats, fish and spicy dishes.
Drink well-chilled and young.



www.ducourt.com