CAVE DE BEBLENHEIM

MUSCAT ALSACE

AOP ALSACE

Fine and fresh wine with aromas of boxwood and mint.



Food Pairing	Aperitif but also with asparagus
Designation	AOP Alsace
Grapes Varieties	Muscat
Capacity	75 cl
Ageing	1 to 4 years
Millesime	2025
Soil	Stony marly sandy limestone
Sweetness	Medium Dry
Service	8°C to 12°C
Harvest	Traditional after selection of the plots.
Vinification	Traditional in white with temperature control on clear juice and aging for a few months in vats, then 1 to 2 months in bottles.
Acidity (H_2SO_4)	2.6
Ancohol Volume	12.00°
Residual Sugar	7.80 g/L

CAVE DE BEBLENHEIM - 14 RUE DE HOEN - 68980 BEBLENHEIM - TEL: +33 (0)3 89 47 90 02
ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.
NOT RECOMMENDED FOR PREGNANT WOMEN.