



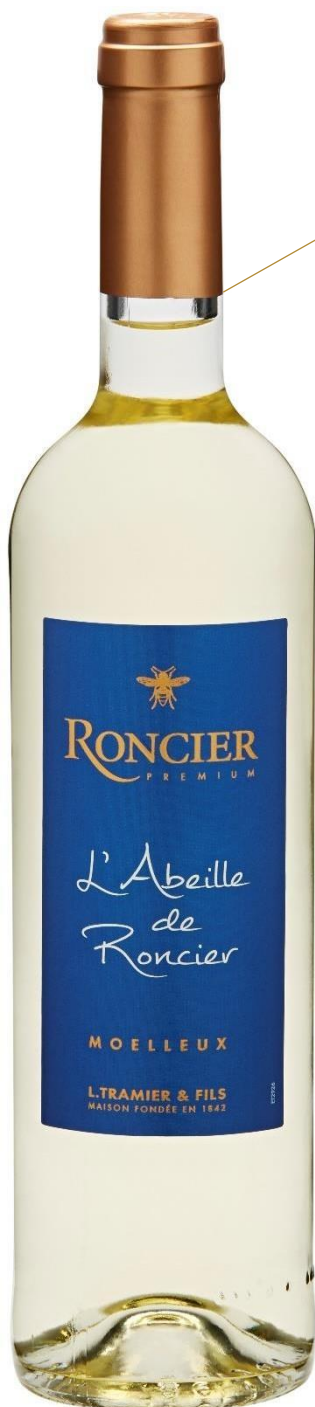
COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

SWEET PREMIUM RONCIER 'L'Abeille de Roncier'



TERROIR

Category : Vin de France

Color : White

Grape variety : Muscat

Geology : well drained and sunny soils

KNOW-HOW

Harvest : The grapes are harvested in September, early in the morning, generally in fully ripe.

Wine making : After destemming, berries are put into stainless steel vats, and fermentation, lasting 4 days around, will be stopped by cooling, in order to keep a percentage of original sugars of 35 g/l, a process which stops yeasts' activity. Once fermentation is over, wine is matured, still in stainless steel vats, before bottling. The aim is not to use any wood to preserve all the freshness and wine's natural fruit expression.

TASTING AND PAIRING

Tasting :

This wine shows a beautiful bright golden appearance. We can find muscat-like aromas (lychees, citrus) develop in the nose, and that we also find in the attack on the palate. The finish is on a beautiful balance between acidity and sweetness, providing long length.

Wine and food pairing : Aperitif, foie gras, veined cheeses or fruit tarts.

Service temperature : 6°C

Ageing potential : To be drunk young, or can be stored until 4 years in good storage conditions.

Photo bouteille non contractuelle

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