



2018

Domaine Weinbach

Muscat



Vintage Conditions

2018 was a year of varied weather conditions, ranging from a very mild spring to a hot dry summer with a freak hailstorm in mid-July to a beautiful Indian summer harvest, and resulted in humongous crops. The temptation to fill the cellar after several years of poor harvests is understandable, but high yields and compromises seldom produce great wines, so we kept our yields under control. The resulting 2018 wines show as complex and well-structured, powerful yet elegant, with a very good length.

About the Wine

A fine, perfectly dry, seductively fragrant and fruity wine with intense grapey aromas and taste – dry Alsatian Muscat is not as well-known as it deserves. The grapes are from our domaine vineyard, Clos des Capuchins.

Terroir

Older vines in our *monopole* Clos des Capucins vineyard composed of sandy silt soil on granite pebbles. The grapes growing in this terroir ripen much earlier, producing wines with complex aromatics and a powerful concentration.

Farming

Organic and Biodynamic (certified by Ecocert & Demeter).
Short pruning of the vines to keep yields low.

Harvest & Winemaking

Hand-picked at optimum maturity to reinforce the aromatic expression and body of the wines. Short pellicular maceration, before being gently pressed in whole clusters in pneumatic presses then fermentation with indigenous yeasts (an element of the terroir that enhances depth and complexity in the wines) in old oak vats.

Tasting Note

Delicate and subtle nose of honeysuckle, fresh herbs, and elderflower. Nicely concentrated, the noticeable presence of the fruit leaves an astonishing body and a crisp dryness. A pure and elegant finish with a fresh acidity, counterbalancing the richness of the ripened fruit.

Food Pairing

Superb as an aperitif, and a perfect accompaniment to asparagus, artichoke, fennel, vegetable terrines, lightly spiced dishes, and soft shell crab.

Drinking Window

Now - 2025

Technical Information

Varieties: 70% Muscat Ottonel, 30% Muscat d'Alsace

Alcohol: 13.57%

Residual Sugar: 6.90 g/l

Total Acidity: 3.58 g/l

Barrel Type: Large old oak vats

Time in Barrel: 8-10 months

