



l'Orpailleur gris 2020

GRAPE VARIETY

50% muscat osceola, 25% muscat de New York, 25% seyval

DESCRIPTION

A seductively brilliant semi-dry grey wine with aromas of muscat, litchi and rose petals. Ample, round and balanced. Slight tones of exotic fruit, peach and flowers.

12% alc./vol. / 500 ml

SUGAR

15 g/L

SERVING TEMPERATURE

12° to 14°C

RECOMMENDED STORAGE

4 to 5 years

ORIGINAL VINTAGE

2001



A great cocktail that also goes well with seafood and some Asian dishes such as sushi, poultry liver mousse, Cajun chicken fajitas, apple pie or fruit salad.

REVIEWS

"With an initial vintage dating back to 2001, this wine was developed to celebrate the vineyard's 20th anniversary. An extra-rich wine made from vidal, seyval and muscat from New York state. An overall steady and aromatic wine. A great wine to accompany Indian cuisine. Four stars for its originality."

Nadia Fournier - Le Guide du vin