

DOMAINE CHARLES BAUR

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MARC DE MUSCAT

Marc de Muscat is made with the skins of the eponymous grape, both varieties of which (Alsace and Ottonel) are used.

Tasting notes : This "eau de vie" evokes aromas of fresh grapes.

Serving suggestions: Marc de Muscat should be served cold (8 to 10°C). As well as being an excellent choice as a digestif, it also goes remarkably well with sorbets (lemon, pear, Mirabelle, white peach...)



Process: Marc de Muscat is produced with Muscat grape skins. After having been pressed, the grapes are de-stemmed. The skins are then put in plastic tanks where fermentation takes place. After two distillation processes, the marc is left to age for twelve months in glass demijohns.

Alcohol : 45%

