

*Maison  
Anselmet*

VALLÉE D'AOSTE  
CHAMBAVE MUSCAT

VARIETAL: Chambave Muscat 100%

PARCELS: Single, in the town of Chambave

PLANTING YEAR: 2002

ALTITUDE: 650 - 700 m asl

SOIL: Sandy silty

DENSITY: < 8,000 vines / ha

VINE TRAINING: Spurred cordon

YIELD PER HECTARE: 9 t

VINIFICATION: White vinification, with cryomaceration at 4°C for 36 hours

AGING: In stainless steel, with bâtonnage

ALCOHOL CONTENT: 13.5%

TASTING NOTES: Intense and defined straw yellow. Fragrances of musk and ginger. Full, rich, floral palate, with an elegant, enveloping aroma, and a finish characterized by a fruit density that melts into a delicate suppleness marked by a mineral allure.

