



DOMAINE POUDEROUX  
MAURY



# MUSCAT DE RIVESALTES

AOP Muscat de Rivesaltes

*These wines come from plots we have been cultivating since 2025,  
which are currently being converted to biodynamic farming.  
This wine is therefore not Biodyvin certified.*

*Varieties : Muscat Petits grains et d'Alexandrie  
Vintage 2025*

## Soil

Red marl soils with black and brown schists and limestone at Pla de Lavail downstream from Cru Maury.

## Vineyards management

Mechanical soil work on the surface, organic amendments, no synthetic inputs and limitation of chemical inputs (sulfur, copper, essential oil of orange peel), biodynamics (respect for lunar cycles, 500/500MT/501, infusions).

## Cellar work

Selection and sorting in the vineyard, hand-harvesting. Cold settling before vatting. Fortification of the juice with wine alcohol.

Bottled young to preserve freshness.

## Tasting notes

Golden robe, nose of white fruits and citrus notes. Fine and soft palate, notes of candied lemon and peaches, finish of bergamot with a nice, long, digestible finish.

## Food pairing

As an aperitif, with blue cheeses, pastries and stone fruits (from Roussillon, of course!)

