



Robert
Parker
90 PTS
2017



TASTING NOTES

Apricot, yellow peach and often tropical aromas. Acidity is what provides the backbone, and the color comes from vinification techniques allowing slight oxygenation during the aging process.

Domaine des Schistes Muscat de Rivesaltes Joia

COUNTRY	ABV
France	16%
REGION	VARIETALS
Languedoc-Roussillon	60% Muscat Petits Grains
APPELLATION	40% Muscat d'Alexandrie
AOC Muscat de Rivesaltes	

WINERY

Domaine des Schistes prides itself on the rich history of the Roussillon and operates with a philosophy that prioritizes regional tradition while also emphasizing modern styles and methodology, focusing on estate-bottled wine, vineyard-specific cuvees, and committing to organic winemaking. Their first vinification was in 1989 and their vineyard holdings have since grown to cover 55 hectares.

As the name suggests, the domain is planted mostly on shaly marls. Their vineyards lie on the slopes of the Corbieres foothills, largely in superficial soil that requires the vine's roots to grow deep down into the faults of the mountain to extract the necessary moisture. The diversity of soil, exposure, and microclimate across their vineyard sites enables Domaine des Schistes to produce a range of wines, each with its own striking character yet hallmarked by a mineral touch from the shale soils and the warmth of the Roussillon's grape varieties.

CULTIVATION

Made from late-harvest grapes grown in shallow soil of shale marls. Harvested by hand in the morning.

VINIFICATION

The grapes are lightly crushed without destemming and allowed to spontaneously begin fermentation, maintained at 20-23°C for ten days. The Muscat a Petit Grains is pressed prior to the addition of alcohol and the Muscat d'Alexandrie is pressed after. The added alcohol represents no more than 10% of the finished volume.

AGING

Matured on fine lees in closed stainless steel vats.