



## MUSCAT DE NOEL 2013, Infinitely Bright

Muscat de Noel was introduced on November 21, 2013.

In the Eastern Pyrenees, Muscat de Noel can be easily identified by the Infinitely Roussillon image, which reflects the new campaign led by the CIVR (Interprofessional Council for Roussillon Wine).



### Muscat de Noel, sparkling and bright

Bottled just after the Harvest, Muscat de Noel is unique in its freshness and has all of the youthful and crisp flavors of the recently picked grapes. Elegant and charming with shimmering reflections, its arrival signals the beginning of the festive season. It stands out with notes of citrus, exotic fruit, white peach and fresh mint.

### Muscat de Noel, a real delicacy

This delicate and fruity wine can be enjoyed with foies gras, white meats, and fish. It also pairs well with blue-veined cheeses, such as Roquefort, as well as soft goat cheeses, sheep's cheese and Parmesan.

Alternatively, it also perfectly compliments exotic fruit sorbets, honey desserts, lemon meringue pie, and Yule logs. At this time of year, it's also a perfect pairing to *Galette du Roi*, the traditional Three Kings cake, commonly celebrated in France, within the first week of January.

For optimum enjoyment, serve chilled (between 46° - 50° F).

### Muscat de Noel, an old and shared tradition

In the 14th Century, the first Muscat de Noel of the year was traditionally served at the Royal Catalan court in Barcelona during Christmas celebrations. Over the centuries, only winemakers and their families continued to taste it during this occasion. In 1997, a few passionate winemakers who were proud of their first Muscat, decided to revive the tradition to increase awareness of the wine. Thus, the « Muscat de Noel » appellation was born.

### Muscat de Noel, 3 protected AOP's (appellations of origin)

Since 2006, the denomination Muscat de Noel has been open to all of the *Vins Doux Naturels* (sweet fortified wines) of the Languedoc-Roussillon region. There are three AOP's: Muscat de Rivesaltes, Muscat de Lunel and Muscat de Saint-Jean-de-Minervois.

For more information, please visit [www.muscatednoel.com](http://www.muscatednoel.com)

#### A Few Facts:

There are approx. 100 producers; 90 % are located in the Eastern Pyrenees

**2013 Production** : approx. 500 000 bottles



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