





- Dubbed "The Archivist" by Jancis Robinson, Philippe Gayral has spent nearly 30 years compiling a collection of some of the rarest fortified wines from the Roussillon.
- By establishing relationships with winemaking families, Philippe was able to gain access to their personal reserves wines that normally no one but the family and close friends would ever experience.
- He founded Muse Vintage Wines in 2005 to showcase these special wines, inimitable rarities in the vinous world.
- Wines are made in the traditional style, with long aging, fortification practices similar to those of Port wine, and aging in glass containers.
- Phillipe is not only a collector, he is a historian, preserving this unique style of wine so that future generations can continue to enjoy its pleasures.

#### **APPELLATION**

Rivesaltes

#### **SUB-REGION**

Pyrénées-Orientales

### **GRAPE VARIETY**

Grenache Noir, Grenache Gris, Maccabeo

#### **FARMING**

Sustainable

#### **SOIL**

Chalky clay and schist soil

# **VINEYARDS & VITICULTURE**

Located in small village of Sainte Colombe de la Commanderie, on the terroir of Aspres, at the foothills of Mont Canigou, the last peak in the Pyrenees before the Mediterranean sea. Aspres means arid or dry in Cataln, depicting the chalky clay and schist soil of the region, which is the best terroir for vins doux naturels made of Grenache noir, Maccabeo and Grenache gris. Georges Mossé (1884 - 1964), the father of the current owner, decided to not sell the entire harvest each year but instead preserve some great vintages in oak after WWI. That's why we are fortunate to have these exceptional wines in barrels.

### **HARVEST & VINIFICATION**

Made in the traditional vin doux naturel process, aged in stainless steel.

### **ALCOHOL BY VOLUME**

15.5

## **PACK SIZE**

12x750mL