



Château de Vérargues

Protected Designation of Origin:
Muscat de Lunel - V.D.N.



Color: white

Alcohol content: 15%

Grape variety: 100% Muscat blanc à petits grains



Harvest type: Manual harvest



Serving temperature: 7 to 8°

Tasting notes:

Beautiful pale gold color.

This muscat has the particularity of developing a particularly floral aromatic universe: musk, broom, jasmine.

The palate presents a very beautiful elegance and continues on ginger, menthol and Sichuan pepper.



Culinary suggestions:

Perfectly accompanies a goat cheese tart, an oriental tagine or a fresh fruit sorbet.



Cave Coopérative du Muscat de Lunel
Route de Lunel-Viel - Vérargues - 34400 Entre-Vignes
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Tradition

Protected Designation of Origin:
Muscat de Lunel - V.D.N.



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Grape variety: 100% Muscat blanc à petits grains



Harvest type: Manual harvest



Vinification type: Fermentation at low temperature and stopped by mutage with alcohol in accordance with the specifications.



Serving temperature: 7 to 8°

Tasting notes:

Pretty amber color.



Here is a sweet muscat as we like them thanks to its aromas of melon, peach, apricot, but also eucalyptus. The palate succeeds in the delicate marriage of sweetness and freshness. It is a fragile balance but which reflects here the terroir of the muscats of Lunel.

Culinary suggestions:



Obviously this wine is appreciated as an aperitif or as a starter with small pâtés from Pézenas or a goat cheese tart, but also with a fresh dessert such as pineapple carpaccio.





Cuvée prestige

Protected Designation of Origin:
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Color: white

Alcohol content: 15%

Grape variety: 100% Muscat blanc à petits grains



Harvest type: Manual harvest



Vinification type: Fermentation at low temperature and stopped by mutage with alcohol in accordance with the specifications.



Serving temperature: 7 to 8°

Tasting notes:

Pale color with beautiful green highlights.
Bright and original wine that develops fresh aromas of spices (ginger, cinnamon) and bergamot, but also more generous notes of candied lemon, bitter orange and mandarin.
Very nice balance in the mouth: tonic, gourmet and powerful!



Culinary suggestions:

You can serve this vintage with a foie gras crème brûlée, a melon salad or even a Roquefort Papillon.



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Château Tour de Farges

Protected Designation of Origin:
Muscat de Lunel - V.D.N.



Color: white

Alcohol content: 15%

Grape variety: 100% Muscat blanc à petits grains



Harvest type: Manual harvest: The grapes are harvested by hand and pressed upon arrival at the cellar.



Vinification type: Vinification is done at low temperatures in order to prolong the alcoholic fermentation. The latter is stopped by mutage with alcohol in accordance with the specifications.



Serving temperature: 7 to 8°



Tasting notes:

Muscat with a golden color that stands out for its aromatic power on exotic fruits: kumquat, passion fruit, lychee, orange. This wine is generous and deep with a honeysuckle finish.



Culinary suggestions:

You can enjoy it on a hot apple tart with a scoop of vanilla ice cream, or more original: a veal blanquette with morels!





Muscat de Noël

Protected Designation of Origin:
Muscat de Lunel - V.D.N.



Color: white

Alcohol content: 15%

Grape variety: 100% Muscat blanc à petits grains



Harvest type: Manual harvest



Vinification type: Low temperature fermentation
Fermentation stopped by mutage.



Serving temperature: 7 to 8°

Tasting notes:

This annual blend showcases the remarkable ability of the Muscat petits grains grape variety to adapt to changing climatic conditions. One might have expected the summer of 2025, marked by intense heat and pronounced drought, to result in very powerful, concentrated wines.



Yet, it continues to surprise us each year with its balance and elegance.

Its pale hue with silvery reflections is accompanied by a delicate bouquet of white flowers, ginger, candied orange peel, and a hint of anise.

On the palate, aromatic richness meets lively freshness, creating a subtle harmony. This wine beautifully captures the warmth and festive spirit of the holiday season.

Culinary suggestions:



To be enjoyed with a panettone, foie gras and onion jam, duck with orange (from Brazil: special dedication from Bruno).



Lune d'Elles Muscat Sec

Protected Geographical Indication:
OC - Muscat Sec



Color: white

Alcohol content: 13%

Grape variety: 100% Muscat blanc à petits grains



Vinification type: Direct pressing, fermentation takes place at low temperature in order to prolong the alcoholic fermentation.



Serving temperature: 12 to 13°

Tasting notes:



Pale color with beautiful silver highlights. We have here a bright muscat, as it should be on the Lunel terroir: rose, lychee, passion fruit, mango, raspberry and lime... A vitamin cocktail. The palate is frank, fresh and tonic with aromas of tangy red berries in the finish.

Culinary suggestions:



This muscat goes very well with grilled sardines, but also with chicken with tarragon or freshly picked green asparagus!

To drink young, but you can also keep it to allow it to develop more floral aromas.



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Cartagène de Muscat

Protected Designation of Origin:
Muscat de Lunel - V.D.N.



Color: white

Alcohol content: 14,5%

Grape variety: 100% Muscat blanc à petits grains



Harvest type: Manual harvest.



Serving temperature: 6 to 7°

Tasting notes:

Golden, clear, and brilliant robe.

The nose opens with notes of candied orange zest, citron, honey, and candied ginger.

The palate is generous, round, rich, and silky.



Culinary suggestions:

This Cartagène will pair beautifully with strong cheeses, your aperitifs (for the party lovers), and your desserts — for example, with a soft vanilla or chocolate cake (for the sweet-toothed).





Lune d'Elles Rosé

Protected Geographical Indication:
OC



Color: rosé

Alcohol content: 12%



Climate: Mediterranean (dry during the day, sea breeze at night)

Grape variety: Blended with Syrah / Grenache / Mourvèdre



Vinification type: Low temperature fermentation
Fermentation stopped by cold and sterile filtration.



Serving temperature: 11 to 12°

Tasting notes:

Very beautiful pale color with peach highlights.
This blend of Languedoc grape varieties offers a wine of pleasure with its aromas of cherry, pink grapefruit, lily.
Very nice aromatic persistence that ends with notes of raspberry coulis.



Culinary suggestions:

Ideal on tapas, a Spanish lomo, but also with exotic cuisine or varied risottos.





Lune d'Elles Rosé Moelleux

Vin de France



Color: rosé

Alcohol content: 13%

Grape variety: Blended with Syrah / Grenache / Mourvèdre



Serving temperature: 8°

Tasting notes:

Delicate pale color.



A surprising wine that combines muscat and syrah to express aromas of carnation, violet, peach, vine, mango and strawberry coulis with basil.

Culinary suggestions:



A lot of indulgence and generosity for this wine which will accompany with finesse a tandoori chicken, but also veal with Roquefort, duck foie gras or a galette des rois for example.





Lune d'Elles Muscat Moelleux

Protected Geographical Indication:
OC - Muscat Moelleux



Color: white

Alcohol content: 13%

Grape variety: 100% Muscat blanc à petits grains



Vinification type: Low temperature fermentation
Fermentation stopped by cold and filtration



Serving temperature: 8°

Tasting notes:

Bright pale color with silvery nuances.

On the nose, this wine develops very fine aromas of eucalyptus, elderflower, mandarin and delicately candied lemon.

The palate, despite its deliciousness, retains a surprising freshness with spicier notes of star anise and ginger syrup.



Culinary suggestions:

This mellow muscat goes well with dishes such as a melon salad with feta, blue cheeses or a Limoncello baba.





Lune d'Elles Syrah Grenache

Protected Geographical Indication:
Vin d'Oc



Color: red

Alcohol content : 13%



Climate: Mediterranean (dry during the day, sea breeze at night)

Grape variety: Syrah / Grenache



Vinification type: Traditional vinification with several weeks of maceration.



Serving temperature: 15 to 16°

Tasting notes:

Dark color with an intense ruby hue.

The nose evokes zan, the hearth of a fireplace, smoke and a whole range of fruits (blackberry, black cherry, blackcurrant, plum).

The palate is expressive, greedy with these same fruity aromas that develop on a fresh and bright frame. The finish is long with a touch of thirst-quenching coffee.



Culinary suggestions:

Obviously this wine goes perfectly with a nice rib of beef, but also with stuffed eggplants or porcini mushroom ravioli.



You can drink this wine in its youth or let it age for several years.



Grain de Lunes

Protected Geographical Indication:
Rouge d'Oc



Color: red

Alcohol content: 14%



Climate: Mediterranean

Grape variety: Syrah / Grenache / Mourvèdre



Serving temperature: 16 to 17°

Tasting notes:

A beautiful deep red color.

On the nose, there is a great richness that emerges from this cuvée with notes of patchouli, pine, caramel, Ente plum, wild strawberry, cocoa and sandalwood.



On the palate, this structured and generous wine presents a harmonious balance. As for the finish, it is long and intensely aromatic.

You can keep it between 2 and 5 years, or even more.

Culinary suggestions:



This elegant wine will perfectly accompany a 7-hour leg of lamb, blue cheeses or fresh goat cheese.





Lune d'Elles Chardonnay

Protected Geographical Indication:
Oc Chardonnay



Color: white

Alcohol content: 13%

Grape variety: 100% Chardonnay



Vinification type: Direct pressing



Serving temperature: 10 to 12°

Tasting notes:

This chardonnay is first recognized by its delicately golden color.

Quickly, we perceive aromas of pineapple, dried pears, acacias and honey on the nose.



This is a beautiful southern chardonnay that combines the generosity and sweetness of this region with notes of fresher spices (cinnamon, star anise).

A wine to drink ideally on the fruit in its early youth, or to let blossom for 3 to 5 years to take it towards more complex brioche notes.

Culinary suggestions:



You can enjoy it with grilled salmon fillets, a goat cheese and zucchini quiche, or a beautiful Pélardon from the Cévennes





Pétillant Rosé Demi-Sec Domaine de Belle Côte



Color: Pale pink

Alcohol content: 12%



Climate: Mediterranean (dry during the day, sea breeze at night)

Grape variety: Blended with Syrah / Grenache / Mourvèdre



Vinification type: Direct pressing



Serving temperature: 7 to 8°

Tasting notes:

Pale color with melon highlights.

This sparkling wine, with fine and light bubbles and a subtle foam, evokes grapefruit, hawthorn and mirabelle plum on the nose.

On the palate, we find grenadine, lychee and vetiver with a finish on the zest that brings freshness and makes this wine particularly thirst-quenching.



Culinary suggestions:

Ideal as an aperitif or with desserts (strawberry sabayon, meringue plum tart), this wine also goes wonderfully with Mediterranean or Asian cuisine





Pétillant Demi-Sec Muscat de Lunel



Color: White

Alcohol content: 13 % - Residual sugars 39 g/l

Grape variety: 100% Muscat blanc à petits grains



Harvest type: Manual harvest



Climate: Mediterranean (dry during the day, sea breeze at night)



Vinification type: At low temperature to prolong alcoholic fermentation



Serving temperature: 7 to 8°

Tasting notes:

Pale gold color with light bubbles

This muscat reveals intense aromas of watermelon, lychee, candied lemon, but also minerality that lightens the mouth. We find more surprising notes of anise, ginger and coriander grain.

This wine is explosive in every sense of the word due to its aromatic, its swirling bubbles and its light mousse.



Culinary suggestions:

To be enjoyed with a fish blanquette, a roast pork and obviously as an aperitif or with many desserts such as pancakes or a pear crumble.

