

Muscat Beaumes de Venise

2016

"“The 2016 Muscat de Beaumes de Venise Laurus starts off with trademark spicy floral Muscat aromas then come bright, lively flavours of pineapple and grapefruit. It’s full-bodied and creamy-textured yet remarkably fresh tasting and nicely balanced with a long finish.” Joe Czerwinski for Robert Parker Wine Advocate – 30th Nov 2017"



AWARDS

92 pts Wine Advocate

Vintage

2016 was a magnificent vintage in the southern Rhone Valley, even more structured and deep than 2015. The weather conditions were very good throughout the year; the sanitary conditions were excellent. The grapes of ‘Muscat à petit grains’ have benefited from these beautiful conditions and offer an impressive aromatic potential.
Harvest began the 10th September 2016.

Grape varieties

100% Muscat à petits grains

Terroir

Vines selected on the sunniest hillsides in the South of the appellation. Soils made up of sand and safres from the Miocene period. Southern exposure. Approximately 120m altitude, guarantee of freshness.

Winemaking

Fully manual picking in 12 kg cases at optimum ripeness and manual sorting. Destemming of the entire harvest. Cold maceration (3°C for about 5 hours) for a part of the cuvée. Pressing, cold settling and fermentation under strict temperature control (14 ° C). At 110g per liter of residual sugar, the fermentation is stopped by rapid cooling of the tank to 0°C and alcohol fortification. 3% of the wine is aged 6 months in 275 liters Laurus oak barrels (barrels of 1 wine from the Bertranges forest, Burgundy).
Bottled on 13th April 2016
Production: 2.878 bottles

Service & food pairing suggestions

French foie gras with rosted brioche and fig chutney
Pineapple carpaccio with passion fruit juice and chips of roasted almonds
Serve fresh at about 10-12°C
Optimum maturity: 2016 – 2021