

Muscat Beaumes de Venise

2017

"Light golden colour. Perfumed nose of white flowers, crystallized orange and exotic fruits. Velvety palate with peach flavours. A delicious Muscat, full and smooth with a delicate finish."



AWARDS

91 pts Wine Enthusiast

Vintage

The 2017 vintage took place in weather conditions marked by high temperatures and lack of rainfall. The harvest was particularly early but the ripening phase was held in good conditions offering excellent quality grapes and satisfactory yields.

Grape varieties

100% Muscat à petits grains

Terroir

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

Winemaking

Harvest 16th August 2017. 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 followed by alcohol fortification. 3% of the wine is aged 7 months in 275 liters Laurus oak barrels (barrels of 2 wines from the Bertranges forest, Burgundy).
Production : 3000 bottles.
Bottled on 15th March 2018.

Service & food pairing suggestions

Cold melon soup
Chicken salad with citrus
Raspberry ricotta
Serve at 10-12°C

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.