



Muscat Beaumes de Venise

2018

"Bright, yellow gold colour. An intense nose of white flowers, quince jelly and white peach notes. Smooth and velvety texture with lively pear and peach flavours. The rich sweetness is beautifully balanced by a brisk acidity, leaving a bright and refreshing finish."



Vintage

The 2018 vintage was atypical in many ways. This vintage required a constant presence, from the vineyards to the cellar. After a mild Winter, a wet and rainy Spring gave way to a beautiful Summer, favoring a steady ripening of the grapes. September ushered in an Indian Summer that proved to be more than ideal for the harvest, with cool nights and warm & sunny days. The harvest lasted for a total of 8 weeks, under ideal climatic conditions. The result is an elegant vintage with a particularly aromatic profile and a superb balance.

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 (sandstone) from the Miocene period. Southern exposure. Approximately 120m altitude, provides of freshness and energy.

Winemaking

Harvest 20th August 2018.

Fully manual picking in 12kg 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 6 months in 275 liters Laurus oak barrels (barrels of one wine from the Bertranges forest, Burgundy).

Production : 3000 bottles

Bottled on 5th June 2019

Vegan Friendly

Service & food pairing suggestions

Fresh figs with goat cheese and honey

Semi-cooked duck foie gras

Serve at 10-12°C

AWARDS

90 pts Wine Spectator