

Muscat Beaumes de Venise

2022

"A pale yellow gold colour. A seductive nose of candied lychee, orange zest and Conference pear. The mid-palate is beautifully smooth, with a fruity, greedy and fresh finish."



Vintage

A vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical year, white wines ended up producing a very fine vintage, delicious and generous.

Grape varieties

100% Muscat à petits grains

Terroir

Grapes 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 providing freshness and energy.

Winemaking

Harvested on 10th August 2022.
Fully manual picking in 12kg cases at optimum ripeness and manual sorting. Destemming of the entire harvest. Cold maceration (3°C for about 7 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-liter Laurus oak barrels (1-year old barrels from the Bertranges forest, Burgundy).
Production : 1 056 bottles
Bottled on 21st July 2023

Service & food pairing suggestions

Serve with Fourme d'Amber, Pavlova with apricot, thyme and lemon or Mochi with lemon and yuzu ice cream.
Serve chilled at 10-12°C.