

Muscat Beaumes de Venise

2019

"Bright golden hue. Delicate and floral nose, enhanced on the palate by delicious pear and exotic fruit flavours. It combines a beautiful, unctuous texture with a full, fresh finish."



Vintage

The year 2019, so special from a climatic point of view, once again offers us a great vintage. Indeed, thanks to the mild temperatures of February / March and the large water reserves generated by the heavy rains of autumn 2018, the vineyard perfectly resisted to the heat and drought during the summer. September, with its sunny days and cool nights, allowed grapes to develop harmoniously and achieve full maturity. The exceptional quality of this vintage is confirmed when tasting with velvety, balanced and very aromatic whites.

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 freshness and energy.

Winemaking

Harvest 23rd August 2019.
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 (1-year old barrels from the Bertranges forest, Burgundy).
Production : 1000 bottles
Bottled on 4th June 2020

Service & food pairing suggestions

With a roasted chicken with dried fruits or a lemon meringue pie.
Serve chilled 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.