

Muscat Beaumes de Venise

2020

"Clear, bright light gold colour. A Muscat with great intensity on the nose. It is an explosion of exotic fruits with hints of lychee and Williams pear. On the palate the wine shows a smooth intensity with energy and freshness. Well-balanced with a lively and refreshing sweetness on the finish. (October 2022)"



Vintage

For the 2020 vintage, we have encountered ideal conditions for a perfect sanitary state of the grapes. We have therefore a Muscat of a very high quality in 2020. We had warm temperatures in spring and summer, a lot of sunshine, little humidity and little Mistral wind. The harvest started particularly early as in 2017 and we preferred to pick at night (to avoid oxidation due to high temperatures).

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 16th August 2020.
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. 2% of the wine is aged 6 months in 275-liter Laurus oak barrels (1-year old barrels from the Bertranges forest, Burgundy).
Production : 2 925 bottles
Bottled on 25 May 2022

Service & food pairing suggestions

With creamy blue cheese or figs roasted with honey and thyme.
Serve chilled at 10-12°C.