

Muscat Beaumes de Venise

2013

"Pale golden yellow colour. Powerful nose with notes of Muscat, quince jelly and white fruit. An elegant and mellow Muscat wine with an aerial finish (June 2014)."



AWARDS

14/20 Bettane & Desseauve

Vintage

The cold and wet spring resulted in late, slow flowering. The hot summer followed by storms in September helped to reboot the maturing process. Vigilance was at its peak until the harvests, which count among the latest in recent years.

Grape varieties

100% Muscat à petits grains

Terroir

Vines selected from the southerly slopes of the Appellation.
Soils made up of stony limestone, sandstone, sand and marl. The strong Mistral wind in this area plays a part by protecting this fragile grape variety from disease.

Winemaking

Grapes where entirely manually harvested when they were fully ripe. Part of the vintage underwent cold process skin maceration to promote the development of aromas. Fermentation under strictly controlled temperatures (16/18 °C). At 115 g per litre of residual sugar, the fermenting process was voluntarily stopped through fast cooling of the vat to 0 °C and through mutage, by adding alcohol.
Production: 2,000 bottles
Bottled on: June 2014

Service & food pairing suggestions

Skillet-cooked foie gras
Pineapple Carpaccio
Lemon meringue pie
Baked Alaska
Serve chilled at 10-12° C
Optimum maturity: 2014-2018

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