

GABRIEL MEFFRE

Muscat Beaumes de Venise

2015

"Light golden colour. Perfumed nose of white flowers and crystallized orange. Velvety palate with candied fruits flavors (quince, pear, peach). A delicious Muscat, full and smooth with an aerial finish."

Vintage

After a warm and hot summer, some rainy periods enabled the grapes to achieve the ideal maturity. During the harvest (which was early), the wind regulated the excessive temperatures, preserving the aromas of the grapes. This ideal weather and healthy conditions make the 2015 vintage one of the most qualitative in recent years.

Grape varieties

100% Muscat à petits grains

Terroir

The «Muscat à petits grains» grapes are selected on the sunniest hillsides in the South of the appellation with a southern exposure and approximately at 120m of altitude, guarantee of freshness.

Winemaking

Fully manual picking in 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 O°C and alcohol mutage. 3% of the wine is aged 5 months in oak barrels.
Vegan Friendly.

Service & food pairing suggestions

As an aperitif, with a pineapple carpaccio.
Enjoy it cool between 10°C to 12°C, now or cellar for up to 5 years.