

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

Ideal weather conditions right up to the harvest, an excellent sanitary state for the grapes, more than satisfactory yields. 2015 vintage is already showing great potential and is most definitely one of the best vintages of the last few years.
Harvest began on the 24th of August.

Grape varieties

100% Muscat à petits grains

Terroir

Vines selected on the sunniest hillsides in the South of the appellation. Soils made up of sand and safres from the Miocene period. Southern exposure. Approximately 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 0°C and alcohol mutage. 3% of the wine is aged 5 months in 275 liters Laurus oak barrels (barrels of 1 wine from the Bertranges forest, Burgundy). Harvest started on 24t August. Production: 3,000 bottles

Service & food pairing suggestions

Pineapple Carpaccio
Poire Belle-Hélène
Baked Alaska
Servir frais à 10-12°C
Optimum maturity: 2015 – 2020

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