

GABRIEL MEFFRE

Muscat Beaumes de Venise

2016

"Light golden colour. Perfumed nose of white flowers, crystallized orange and exotic fruits. Velvety palate with candied fruit flavours (quince, pear, peach). A delicious Muscat, full and smooth with a delicate finish."

Vintage

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with picking taking place between early to late September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative particularly for southern appellations.

Grape varieties

100% Muscat à petits grains

Terroir

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

Winemaking

Fully manual picking in 20 kg crates 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 (12°C). The fermentation is stopped by rapid cooling of the tank to 0°C and the addition of grape spirit. 2% of the wine is aged 5 months in oak barrels.
Vegan Friendly.

Service & food pairing suggestions

As an aperitif, it also pairs nicely with a tropical fruit crumble and a Tarte Tatin.
Enjoy it cool between 10°C to 12°C, now or cellar for up to 5 years.