



Muscat Beaumes de Venise

Grape Variety

Small grain muscat.

Soil

Soft chalk with some sandstone and sandy places.

Harvesting

Only fully ripened grapes are picked up, which means that harvesting requires several pickings.

Vinification

The alcoholic fermentation starts slowly. The temperature is controlled so as not to go beyond 15°C. When the desired level of residual sugar is attained, a "mutage" is carried out, that is to say, alcohol is added to stop fermentation.

Maturing

In tanks.

Tasting

Colour : Golden yellow, with a bright and intense colour.

Nose : Powerful, rich and elegant with aromas of candied fruits, litchee and flowers.

Palate : Well-balanced, long-tasting, with an aromatic persistence. It is not a particularly mild wine.

Matching food

Chilled 12°/13° : Cheese cake, sorbet, fruit salad, chocolate dessert.

Served at 15°/16° : Cottage cheese, blue cheese.

Closure

Cork