



domaine des BERNARDINS



Muscat de Beaumes de Venise Blanc 2015

AOC Muscat de Beaumes-de-Venise, Vallée du Rhône, France

Butterscotch, glazed fruits aroma. The palate is rich and runs with surprising freshness after the opening. There is a note of quince paste on the aftertaste, also herbes de Provence.

LOCATION

Spreads out over the south-east side of the Dentelles de Montmirail hills, in Beaumes de Venise in the southern part of the Rhone valley.

TERROIR

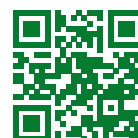
On a poor sandy, hungry and arid soil consisting of tender limestone and gritty zones of sandy mollasse.



Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Bourgogne Tradition					75 cl		1		376015592002 4		3376015592002 5	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)	
EPAL	12	600	9	5.55	1.33	16	800	29,6	8,2	18 x 31 x 50	180 x 120 x 80	

Domaine des Bernardins
138 Avenue Gambetta, 84190 Beaumes de Venise
Tel. 04 90 62 94 13 - domainedesbernardins@gmail.com
www.domaine-des-bernardins.com [f](#) [t](#) [i](#) [n](#)

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



IN THE VINEYARD

The vineyards and their terroir are the essence of our wines. This is where everything starts and where we focus our efforts throughout the year. You can't make great wine without great grapes.

The viticulture is essentially done by hand. Five people work full-time in the vineyards. They are supplemented by seasonal employees who work during bunch thinning and the harvest in order to bring out the very best in our vines. Working by hand and the attention each vine gets are fundamental. Pruning, de-budding, trellising, leaf removal and picking are thus carried out by hand with the utmost care.

We prepare the soil by using good old-fashioned ploughing. Organic compost is made from grape marc (the discarded stalks and skins).

We use and abide by countrywide standards for 'sustainable agriculture'.

As a way of protecting the plants, we only use phytosanitary products when necessary and within strict guidelines by staggering the treatments appropriately, to minimise the amount of chemicals used. We prefer to use as much as possible manual and organic techniques. Leaving natural grass cover, removing buds and leaves from the vines, preserving biodiversity around the vineyard: olive, almond and cypress trees, wild rosemary and capers.

VINIFICATION

In the spirit of respecting traditional techniques and the best elements of modern technology, cellar manager Andrew Hall and his winemaker son Romain Hall take family traditions very seriously.

When making our wines, the Muscat de Beaumes de Venise plays a central role and requires great care. After picking the grapes by hand, we press them straightaway to ferment the juice without skins. We don't add any yeasts and keep the alcoholic fermentation in check by

temperature control. Vin Doux Naturel winemaking involves stopping fermentation to preserve the grapes' natural sweetness. During vinification, we watch the vats day and night and add the fortifying spirit just at the right moment. At this stage, the wine's final balance is at stake. The wine is then aged in stainless steel tanks for 6 months before bottling.

VARIETALS

Muscat à petits grains blancs 75%, Muscat à petits grains noirs 25%

15 % % VOL.

TECHNICAL DATA

Yield: 30 hl/ha hL/ha

Age of vines: 50 ans years old

Residual Sugar: 110 g/l g/l

SERVING

Serve at 8 ° C / Aging qualities: The Muscat becomes mellow well rounded with a copper pink robe. Its bouquet is refined with a perfect balance.

TASTING

Visual aspect : clear gold colour, slightly tiled.

Nose : fruity and delectable. Opening up on notes of apricot and very ripe pear. Floral notes.

Palate: fat and broad, highly enjoyable. We find aromas of the nose. Magnificent finish.

FOOD PAIRINGS

Chilled as an aperitif, the Muscat is a versatile companion to many dishes. Most expressive with foie gras and roquefort, it retains all its character served with a fruit tart, puff pastry and chocolate deserts.

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REVIEWS AND AWARDS



18/20

"Il délivre une grande intensité aromatique mais sans exubérance. En bouche, son fruit savoureux et onctueux reste dompté par un mutage précis. Superbe."

Roberto Petronio, La Revue du Vin de France, 24/08/2016



90/100 Silver

"A charming bouquet of white strawberry with a curl of honey. The palate is both fresh and complex with notes of honeysuckle, watermelon and red cherry. The finish is dense yet clean and sustained."

Decanter World Wine Awards, 14/06/2016

OR

"Éblouissante robe jaune or, aux reflets rosés. Époustouffant nez riche et expressif allant du fruit de la Passion à la liqueur de verveine en passant par la pêche et la mangue. En bouche, l'opulence prime, toastée par une fraîcheur inouïe. On relève des notes de bergamote et de menthol en soutien, pour une longueur impressionnante. Incontournable sur l'appellation!"

Concours des vins Elle à table 2016 - OR, 25/07/2016



90/100

"Light coppery hue. Distinctive, endearing nose driven by orange and quince marmalade with mild spice presence. Delicate palate where sweetness is absorbed by freshness. Long syrupy aromas show lots of drive. A truly delicious Muscat."

Gilbert & Gaillard, 19/08/2016

LE FIGARO

Coup de Coeur

"Coup de Coeur "exceptionnel" Quelle expressivité ! Son nez convoque, tour à tour, les fruits exotiques la mangue, la pêche et le raisin croquant. Gourmand sans être trop sucré, il dévoile une fine trame mentholée."

Bernard Burtshy, Le Figaro, 09/09/2016

**bettane +
desseauve**

15/20

"Très gourmand, sans excès de liqueur, à apprécier sur une salade de fruits blancs ou jaunes."

Guide Bettane et Desseauve des vins de France, 23/08/2016

**Tim
Atkin** MW

91/100

"Matured in stainless steel for 6-8 months, 110g/l residual sugar. Copper coloured. Deep, buried aromas of peach, pear, lemon, bitter orange and baking spices. Extremely full-bodied. Very harmonious, sweet but with piercing acidity and a long finish. Only just enough acidity to see this through for a few years, but in the meantime it's an opulent treat. 2017-2021"

Tim Atkin, Tim Atkin, 01/12/2016

**SommelierS
INTERNATIONAL**

"Visual aspect : clear gold colour, slightly tiled. Nose : fruity and delectable. Opening up on notes of apricot and very ripe pear. Floral notes. Palate: fat and broad, highly enjoyable. We find aromas of the nose. Magnificent finish.

Match with food: chocolate Marquise, mango coulis. Comments : a fine and delicate wine."

Sommeliers International

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