



## Muscat de Beaumes de Venise Blanc 2014

AOP 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. Good with Asiatic cuisine. Silver Awards. Decanter World Wine Awards

### 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	540	5	9	1.33	16	720	29,6	8,2	L34.5 x I25.8 x H29.5	L 120 x I 80 x H 162	



## 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.

## WINEMAKING

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.

## 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.

## REVIEWS AND AWARDS



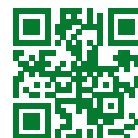
90/100

"Sweet wine. Hand harvested, natural yeasts, aged for 6 months in stainless steel. Very pale apricot pink. Beautiful peach aromatics. Very sweet, but with perfectly balanced acidity that launches the sweet peach and ripe apricot fruit off into the finish. Extremely fresh and lively. The standard here is as high as ever. 2015-2018"

Matt Walls, Tim Atkin

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16,5/20

"Véritable référent en terme de muscat de Beaumes-de-Venise, issus de muscats à petits grains blancs et surtout rouges, qui donne au vin à la fois une personnalité singulière et une couleur légèrement plus soutenue. Dans un style traditionnel, le muscat à petits grains donne un nectar à la texture inégale et à la richesse en liqueur équivalente à celle des plus grands sauternes. Jeune, le vin demeure une réelle gourmandise, mais de cinq, dix et jusqu'à plus de vingt ans, il acquiert une complexité magistrale. Millésime 2014 : Magistral équilibre pour le Muscat, d'une pureté exemplaire avec une grande finesse d'arômes."

Le Guide des Meilleurs Vins de France 2016, La Revue du Vin de France, 01/09/2015



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"La référence et l'origine des Muscat de Beaumes-de-Venise"

Bettane&Desseauve, Guide Bettane et Desseauve des vins de France, 29/08/2015



90/100

"Light coppery-orange. Distinctive, focused nose driven by grape and candied fruits. Powerful palate offering up a

beautiful array of jammy fruits, good sweetness and wonderful harmony. Intense, spice-infused finish. A real treat!"

Gilbert & Gaillard, 01/06/2015



Silver Awards

"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. Good with Asiatic cuisine."

Decanter World Wine Awards, 14/06/2015



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"A perfumed, decadent effort, the 2013 Muscat de Beaumes de Venise Blanc offers exotic notes of caramelized oranges, mint, flowers and honey. Aged all in stainless steel, it's medium to full-bodied, has vibrant acidity and excellent sweetness, as well as a clean finish. I'm a fan and it's a perfect wine to pair up with a cheese course at the end of a meal."

Jeb Dunnuck, Wine Advocate, 10/04/2015

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