



Southern Rhône

BRUNOLAFON
wine selection



Xavier Vignon, Muscat Beaumes de Venise, AOP Muscat Beaumes de Venise, White

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

Xavier Vignon is one of the top consultant winemakers in the south of France. He used to be a master Champagne blender (so he knows a thing or two about constructing wines) but now lives in the Rhône Valley from where he visits around 300 estates to advise them on viticulture and vinification. At the end of each year, as he hands over his bill, he offers some of his employers to exchange it for barrels to make his own blends - well, that's more or less how it works!

PRESENTATION

Xavier is a great enthusiast of blending and is always on the lookout for terroirs with potential as he works with creative freedom to produce top wines. The result? A collection of wines adding a modern touch to the pure essence of Rhône wines, each one meticulously created with quality fruit collected from carefully-chosen vines: L'Etoile is a multi-vintage blend from 2015-2016-2017 revealing the complexity and freshness of the high altitude of the Beaumes-de-Venise terroirs.

TERROIR

80% of the blend comes from plots with clay-limestone soils and 20% from poor, sandy soils.

WINEMAKING

Crushing, direct pneumatic pressing. Low temperature vinification to preserve the varietal aromas. Mutage to stop fermentation and retain a minimum of 110 grams per litre of residual sugar. Cold settling.

AGEING

Élevage en cuve inox pour conserver les arômes du fruit et la fraîcheur.

VARIETAL

Muscat Petits Grains 100%

14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

10°C/50°F

AGEING POTENTIAL

Over 10 years

TASTING

Nose of white peach, honey-suckle, sugar water and apricot. Full-bodied, rich, unctuous and decadent, with a big mid-palate and nicely balanced sweetness

FOOD PAIRINGS

Shellfish and crustaceans, citrus chicken salad, roast chicken with dried fruit, pan-fried foie gras, Roquefort cheese, Thai crab salad, fruit salad, chocolate dessert.

1/1

