



AOC Muscat de Beaumes de Venise 2012

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

Pale amber. Real interest on the nose. Good balance in an unconventional style. Big and bold. Neat and sweet with a dry finish. 17/20 Jancis Robinson

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.

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%

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



16/20

"Comme à son habitude, on retrouve une très fins expression du muscat, sur des notes de fruits exotiques et de lavande. La douceur et l'équilibre sont exquis."

Le Guide des vins de France 2014, Guide Bettane et Desseauve des vins de France, 01/09/2013



16/20

"On cultive ici une vision traditionnelle, sans technologie ni modernisme excessifs. Pas étonnant que les muscats à petits grains donnent un nectar à la texture inégalée et a la richesse en liqueur équivalent à celle des plus grands sauternes. Le Muscat de Beaumes de Venise 2012, référent incontournable, offre une belle sapidité et de fins amers."

Le Guide des Meilleurs Vins de France 2014, La Revue du Vin de France, 01/09/2013



15/20

"Très engageant avec sa robe rose orangée, ce muscat, un des meilleurs de l'appellation, devra néanmoins être attendu afin de pouvoir profiter de son fruité charnu et de sa douce liqueur. Un très bel exemple de mutage intégré."

Gault & Millau, Gault & Millau, 01/09/2013



Silver medal

"Domaine des Bernardins has been awarded a Silver medal in the 2013 Decanter World Wine Awards for their AOC Muscat de Beaumes de Venise 2011."

Decanter World Wine Awards, 30/06/2013

Bronze

"Fragrant mix of pineapple, rose water and the muskiness of ripe peaches. Richness is cut by fresh acidity."

Decanter Asia Wine Awards, 16/01/2014

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
bourgogne tradition					75 cl		5		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	9	5	1.33	16	720	29,6	8,2	L34.50 x I 25.80 x H 29.50	L 120 x I 80 x H 162	

Domaine des Bernardins
 138 Avenue Gambetta, 84190 Beaumes de Venise
 Tel. 04 90 62 94 13 - domainedesbernardins@gmail.com
 www.domaine-des-bernardins.com



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

