AOC Muscat de Beaumes de Venise Hommage

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

Golden hue with orangy highlights. Endearing nose of grape, orange peel and a honeyed accent. Mild at point of entry, splendid aromatic intensity, sultana, candied orange, rose petal and refined spice. Sheer pleasure. Keep for special occasions.

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.

agriculture RAISONNÉE Domaine Qualifié

Type of bottle							Volume (ml)	item code	Bottle barcode	Case barcode
							50 cl		376 015 592 061 1	3 376 015 592 061 2
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						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

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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. Traditional vinification field as in the 30s whit a long ageing.

VARIETALS

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

TECHNICAL DATA

Production volume: 30 hL
Residual Sugar: 110 g/l

15 % VOL.

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

SERVING

Serve at 12 ° C ready to drink immediately, it will also keep almost indefinitely

FOOD PAIRINGS

The Hommage is a versatile companion to many deserts. Most expressive with dry biscuits and dry fruits, it retains all its character served with a fruit tart, puff paestry and chocolate or coffe desserts. To appreciate as welle with duck breasts and figs. Served with a roquefort or a silton, it is marvellous. Simply as an aperitif with some dry fruit or grilled almonds. It's also a good compagnion for a classy cigars.

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REVIEWS AND AWARDS

17/20
"Robe vermeille. Le côté passerillé se fait sentir. La pointe de Kumquat et une note de zeste d'agrumes lui confèrent beaucoup de classe. Sa palette aromatique subtile est soulignée par une pointe de menthol que révèle le muscat au vieillissement. La bouche n'est pas assise sur le sucre. Le vin arbore une jolie amplitude. Le confit des fruits jaunes est relayé par de beaux amers en bouche, avec un côté zeste d'agrume. Un Muscat harmonieux."
Roberto Petronio, La Revue du Vin de France, 29/08/2018

90/100
"The NV Muscat Beaumes de Venise from Domaine des Bernardins shows some aged character in its amber color and notes of caramel and roasted nuts. Those almond notes help offset the sweet orange marmalade flavors, giving it a delicate sense of balance. Drink it over the next year or two."
Joe Czerwinski, Wine Advocate, 30/11/2018

92/100
"Made from a blend of 75% white and 25% black Muscat à petits grains, this salmon-hued vin doux naturel boasts a spicy, nutty charm. Flavors of dried fig and candied quince are shaded by hazelnut, anise and dried orange peel. It's a delicately textured yet impeccably balanced, exuberant wine, with a long, honeyed finish. Enjoy now–2027"
ANNA LEE C. IIJIMA, Wine Enthusiast, 03/01/2019

95/100
Decanter World Wine Awards, 25/09/2020

95/100
"La cuvée Hommage dépasse la dimension d'un vin doux naturel : il s'ouvre sur la bigarade, l'orangette, l'abricot, en plus d'une pointe mentholée-poivrée qui souligne l'aromatique. La bouche se dévoile sur une parfaite gestion de la douceur qui donne presque l'impression d'une absence de sucre due à la patine du temps et aux beaux amers finaux."
Olivier Poussier Meilleur sommelier du monde, La Revue du Vin de France, 09/09/2021

96/100
"La cuvée hommage nous transporte toujours dans son univers complexe qui nous invite à la méditation."
Olivier Poussier, La Revue du Vin de France, 01/09/2022

96/100
"La cuvée Hommage est un vin de méditation qui nous transporte par sa complexité et son équilibre. Les arômes de fruits et d'agrumes confits sont complexes. La bouche a mangé son sucre et les amers finaux apportent le relief nécessaire pour désucrer l'ensemble."
Olivier Poussier - Meilleur sommelier du monde 2000, La Revue du Vin de France, 14/09/2023

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