# Domaine des Bernardins

agriculture RAISONNÉE
Domaine Qualifié

## Muscat de Beaumes de Venise Blanc 2017

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.

### 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.



Domaine des Bernardins
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## VARIETALS
Muscat à petits grains blancs 75%, Muscat à petits grains noirs 25%

15 % % VOL.

## TECHNICAL DATA
Production volume: 500 hL
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 tilered.
Nose : fruity and delectable. Opening up on notes of apricot and very ripe pear. Floral notes.
Palate: fat an 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 paestry and chocolate deserts.

## REVIEWS AND AWARDS

LA REVUE DU VIN DE FRANCE

15.5/20
"Le Muscat arbore une robe jaune vermeil. Le nez est complex, sur des notes d'agrumes confits et d'abricot. La gestion de la douceur est parfaite."
Roberto Petronio, La Revue du Vin de France, 29/08/2018

Robert Parker WINE ADVOCATE

92/100
"Slightly rose-tinted, the 2017 Muscat de Beaumes de Venise isn't the most aromatic example of this wine style, but it's rich, full-bodied and decadently sweet. Honeyed berries, nectarine and citrus fruits finish long and soft. While some previous vintages have been cloying, this one gets the balance right"
Joe Czerwinski, Wine Advocate, 30/11/2018

Decanter

92/100
"It has an enticing satsuma-skin aroma, grapey and slightly waxy. It's very full-bodied but has the intensity of fruit, acidity and bitterness to bring balance and freshness. A particularly concentrated vintage with real impact."
Matt Walls, Decanter, 01/11/2018

| 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*W*D cm) | Pallet dimensions (H*W*D 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 |



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