



AOC Muscat de Beaumes de Venise 2025

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

The Muscat de Beaumes-de-Venise is a sweet wine with a beautiful freshness and an enchanting aroma of rose and apricot.

THE VINTAGE

The 2024 vintage is distinguished by a low volume of harvest but an exceptional maturity of the grapes due in particular to a dry summer and the beneficial effects of the Mistral wind. The climatic conditions also allowed for a long maturation, with cool nights beneficial for the vines' rest and promoting a beautiful balance between fruitiness and tension. The vineyard team showed resilience and expertise, managing the risks of diseases and consolidating the remarkable quality of this harvest, which began on September 10. This highly anticipated vintage should fully express the characteristics of the Beaume de Venise terroir. The first tastings reveal rich and balanced taste sensations.

LOCATION

The Domaine des Bernardins is located in Beaumes de Venise on the southern slope of the Dentelles de Montmirail, in the southern part of the Rhône Valley.

TERROIR

Soft limestone soils interspersed with sandy marlstone areas.

IN THE VINEYARD

Cultural practices are essentially manual. Soil maintenance is done through traditional plowing. Organic fertilizers are based on grape marc.

The estate works and adheres to the national "sustainable agriculture" standard.

We favor cultural and biological methods to minimize the use of phytosanitary products. Soil cover crops, shoot thinning and leaf removal from vines, maintaining biodiversity along the plot: olive trees, almond trees, rosemary, capers, and cypresses.

WINEMAKING

After manual harvesting, we carry out pressing to perform fermentation in the liquid phase. Without adding yeast, we control alcoholic fermentation through temperature management.

Vinification in Vin Doux Naturel requires stopping fermentation to retain the sweetness from the grapes. The balance of the wine is determined at the time of fortification.

AGEING

The wine is aged in stainless steel tanks for the 6 months before to bottling.

VARIETALS

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

15 % VOL.

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

TECHNICAL DATA

Production volume: 450 hectoliters
Surface area of the vineyard: 17 ha
Yield: 30 hL/ha
Age of vines: 50 years old
Residual Sugar: 110 g/l g/l



AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION



SERVING

Serve at 8°C.

AGEING POTENTIAL

Enjoy all year long, Over 15 years

TASTING

The emblematic color of our estate, slightly amber hue with pink reflects.

On the nose, a very floral bouquet opens on roses, freesia and muscat grapes hint. Then evolves into citrus aromas, of lemon, lime and exotic fruits.

On the palate, the wine is lively and you could find aromas perceived on the nose, complemented by pineapple flavors. This aromatic palette culminates in a fresh finish with hint of verbena.

FOOD PAIRINGS

Accompanies appetizers, desserts. It is appreciated with foie gras, it harmonizes with Roquefort cheese, and it maintains its personality with chocolate.

REVIEWS AND AWARDS

93/100

"Le muscat est d'une gourmandise absolue, avec un équilibre fruit-alcool magistral. Une valeur sûre."
Olivier Poussier, La Revue du Vin de France, 01/09/2025

Decanter

93/100

"Pale peach colour. Very silky and full-bodied, rich and luxurious on the palate. Bright acidity runs through the orange and peach flavours. It has a long finish, ending on a subtle mineral note. Such a wonderful mouthfeel, sweet and well balanced. Not overly aromatic. Satisfying, with inner freshness and depth. Aged in stainless steel. 110g/L residual sugar."

Matt Walls, Decanter, 25/11/2025



16.5/20

"Such intensity on the palate. Ripe fruits and real concentration as well. Floral, enticing and such richness. The sugar is well integrated."

Alistair Cooper, Jancis Robinson, 11/12/2025

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



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