



# CHATEAU JUVENAL

AOP Muscat de Beaumes-de-Venise  
Dessert white

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

At the foot of Mont Ventoux, Château Juvenal is a remarkable family estate that cultivates vines on clay-limestone soils under organic farming. Here, Syrah, Grenache, and Viognier thrive in ideal conditions, producing wines of great purity and balance. Grapes are harvested by hand, preserving integrity and concentration. In the winery, vinification is gentle and precise to reveal the terroir's full potential. The reds are elegant and deep, with rich black fruit and spice notes. The whites are floral and refreshing, while the rosés are vibrant and indulgent. Château Juvenal's signature lies in the harmony of power and finesse true to the Ventoux's character.

## LOCATION

Château Juvenal's Muscat de Beaumes-de-Venise comes from the heart of the esteemed AOP area nestled between Beaumes-de-Venise, Vaison-la-Romaine, and the Dentelles de Montmirail foothills in the Southern Rhône Valley of France. This wine is a classic expression of the Muscat à Petits Grains, crafted to express intense fruit character with elegance and aromatic purity. The influence of the Mediterranean climate and the exceptional terroir gives this wine its hallmark richness and finesse.

Age of vines: 40 years old

## TERROIR

The vineyards grow on well-drained clay-limestone soils, often with a stonier profile that encourages deep root systems and balanced vigor. The southern to southeastern exposure promotes even ripening, ensuring that the grapes develop both aromatic complexity and natural freshness. These soil and climate conditions are ideal for producing ripe, highly aromatic Muscat grapes while retaining vital acidity — a key to the structure of this sweet wine.

## IN THE VINEYARD

Vineyard practices are meticulous and aimed at capturing the fullest aromatic and phenolic potential of the Muscat grapes. The vines are pruned and trained to promote optimal sunlight exposure and air circulation. Yield control is practiced carefully through pruning and green harvesting when necessary, and grapes are assessed for maturity to achieve the best balance between sugar concentration and acidity. Harvest strategy is driven by the goal of maximum flavor without sacrificing freshness.

## HARVEST

Harvesting is carried out entirely by hand, allowing for precise selection of the ripest and most expressive bunches. Multiple passes through the vineyard may be made to pick grapes at their perfect moment of physiological maturity, when both sugar concentration and aromatic development are at their peak. Careful sorting at the vineyard is a crucial step in achieving the purity and balance characteristic of this wine.

## WINEMAKING

The pressing of the Muscat grapes is gentle, yielding rich, aromatic musts. Fermentation is initiated with selected yeasts at controlled low temperatures to preserve primary varietal aromas — especially floral and citrus elements typical of Muscat. Fermentation is deliberately halted (often by chilling or fortification) to retain a portion of natural residual sugar, which defines this style of vin doux naturel (VDN) without producing cloying sweetness.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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## AGEING

Ageing generally occurs in temperature-controlled stainless steel tanks to preserve the pure expression of fruit and aromatic clarity. Some producers may use older neutral oak barrels for subtle texture influence, but the emphasis remains on freshness and varietal purity rather than oak influence. Bottling is carried out when a harmonious balance of sweetness, acidity, and aromatic intensity is achieved.

## SERVING

Best served at: 8–10°C (46–50°F), in a large white wine glass to enable aromatic expression.

Cellaring potential: This Muscat de Beaumes-de-Venise can be enjoyed young for its vibrant fruit, but many vintages will develop further complexity over 5 to 10+ years, with honeyed and tertiary nuances emerging over time.

## AGEING POTENTIAL

5 to 10 years

## TASTING

The wine displays a bright golden hue with glints of amber in older bottles. On the nose, it reveals a highly expressive bouquet of Muscat character — orange blossom, rose petal, and jasmine — underscored by notes of ripe stone fruit, citrus zest, honey, and hints of exotic fruit. On the palate, sweetness is balanced by refreshing acidity, creating a sensation that is both lush and light. Flavors of lychee, honeydew melon, and candied citrus unfold with elegance, leading to a long, silky finish with lingering floral and honeyed nuances.

## FOOD PAIRINGS

This Muscat de Beaumes-de-Venise shines with both sweet and savory pairings. A standout match is: Apricot Tart with Lemon-Verbena Jelly and Light Lemon Cream

The vibrant acidity of the wine balances the sweet fruit and silky creaminess of the dessert. Citrus and floral notes in the dish echo the wine's aromatic profile, while the natural freshness prevents the pairing from becoming overly sweet. The result is a harmonious, refined, and refreshing dessert pairing that highlights the wine's finesse.

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