

## AOC Muscat de Beaumes de Venise 2013

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

Very aromatic, with lovely baked fruits on the palate, luscious sweetness with lingering fruit and scented tea notes. Very satisfying.

### 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

"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 à la richesse en liqueur équivalent à celle des plus grands sauternes. Le Muscat de Beaumes de Venise 2013, se joue avec gourmandise de la fraîcheur du millésime par un sucre idéalement équilibré."

Le Guide des Meilleurs Vins de France 2015, La Revue du Vin de France, 01/09/2014



15/20

"Producteur de l'année : plus qu'un Domaine de renom, voilà la propriété mythique de l'appellation !"

Bettane&Desseuve, Guide Bettane et Desseuve des vins de France, 29/08/2014

"AOC Muscat de Beaumes de Venise 2013. Le Vin doux naturel est un beau référent. Frais avec un mutage parfait et un doux parfum de Muscat."

La Revue du Vin de France Numéro Spécial 2013, 21/05/2014



"Visual Aspect : white, slightly salmon-pink. Nose : ripe fruits, even dried, raisins, honey. Palate : broad at first taste, with a floral side (rose). Match with food : for a dessert with fruits, even chocolate. Comments : A Grand Muscat !"

Sommeliers International, 31/07/2014



15.5-16.9/20

"Very aromatic, with lovely baked fruits on the palate, luscious sweetness with lingering fruit and scented tea notes. Very satisfying."

Decanter World Wine Awards, 23/10/2014

85/100

"Golden hue with orange tints. Distinctive Muscat-style nose driven by candied orange. Rich, fleshy palate showing jammy fruit aromas. Intense finish infused with mild spices. A well made, balanced and elegant wine."

Gilbert & Gaillard, 01/07/2014



90/100

"Slightly copper in colour compared to contemporaries. Lovely complex nose of citrus peel, bergamot and orange blossom. Full-bodied, sweet yet balanced. Full but not overly so. Lovely concentration of fruit, very well balanced, leading to a soft unctuous fruity finish. Good length of fruit. 2015 to 2019"

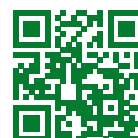
Matt Walls, Tim Atkin, 20/03/2015



88

"A perfumed, decadent effort, the 2013 Muscat de Beaumes de Venise Blanc offers exotic notes of caramelized oranges, mint, flowers and honey. Aged all in stainless steel, it's medium to full-bodied, has vibrant acidity and excellent sweetness, as well as a clean finish. I'm a fan and it's a perfect wine to pair up with a cheese course at the end of a meal."

Jeb Dunnuck, Wine Advocate, 10/04/2015



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*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	12	540	5	9	1.33	16	720	29,6	8,2	L34.50 x l 25.80 x H 29.50	L 120 x l 80 x H 162

