



## Muscat de Beaumes de Venise Blanc 2021

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.



**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 pastry and chocolate deserts.

**REVIEWS AND AWARDS**

93/100

"Le muscat de Beaumes-de-Venise se livre avec une aromatique assez orientale, assemblage des notes de loukoum et d'eau de rose. La bouche suave témoigne d'un mutage parfaitement géré."

Olivier Poussier, La Revue du Vin de France, 01/09/2022



Or

Concours Mondial de Bruxelles 2022 Or

"Une couleur légèrement rosée, trahissant la présence de 25% de Muscat à petits grains noirs, un mutage imperceptible, des parfums envoutants de rose, de pêche au vin et de pâtisserie, c'est du grand art ! D'un équilibre parfait, le sucre servant le fruit, ce vin s'achève sur des notes de zeste d'orange du meilleur effet. La grande classe."

Olivier Borneuf, La Tulipe Rouge

**Decanter**

93/100

"Peach in colour, not white. Fruits span pêche de vigne, lychee and melon, with a touch of butterscotch in the background. Fairly full-bodied, fresh, and finishes clean, not cloying. Further peach on the finish. Great sense of purity, not a hugely powerful vintage but a very good one, with balance and purity. Aged in stainless steel. 110g/L residual sugar."

Matt Walls, Decanter, Decanter, 29/11/2022

| 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             | 600              | 9                 | 5.55             | 1.33            | 16               | 800                | 29,6            | 8,2               | 18 x 31 x 50               | 180 x 120 x 80               |  |

