

Muscat de Beaumes de Venise

« *Natural sweet white wine* »



The story : Beaumes de Venise is a unique and generous land with the airs of Tuscany. The plot is bordered by palm trees, with a blue house and full of childhood memories.

Grapes : 100% Muscat blanc à petits grains.

Terroir : at the foot of the Dentelles de Montmirail, the soil benefits from a microclimate protected from the wind. Sandy soils with chalky sediments (oyster and ammonite fossils).

Age of vines : 30 years old.

Area : 2,30 ha.

Viticulture : Organic farming. Ploughing, natural grass cover every other row, compost of sheep for soil life, leaf thinning.

Winemaking : hand harvesting. Selective picking of grapes. Direct pressing, settling, fermentation at very low temperature. Addition of alcohol to stop fermentation. Sterilizing filtration before bottling.

Tasting : pale yellow color with greenish hints. Intense and complex nose : flowers, white fruits and exotic fruits. The palate is elegant, fine with great length : crisp grape with honey notes. More complex aromas appear with age : candied orange, dried apricots...

Wine and food pairing : fruit dessert, apéritive, blue cheese, melon, foie gras.

Availability : 75 cl or 50 cl

Aging capacity: 5 to 10 years.

Awards :

2018 : SILVER medal at Orange competition

2016 : SILVER medal at Orange competition

2015 : SILVER medal at Orange competition - 1 étoile guide Hachette 2018
SILVER medal at concours des vignerons indépendants

2014 : SILVER medal at Orange competition - SILVER medal at concours des vignerons indépendants - Guide hachette 2017

