

M. CHAPOUTIER,
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF
wine shippers since
1858

MUSCAT DE BEAUMES DE VENISE



DETAILS OF PRODUCTION

The hillsides of Beaumes de Venise and the plain are protected from the strong Mistral (North) wind by the contours of the “Dentelles de Montmirail”. They face south and are thus well exposed to sunlight. The soils are composed of soft limestone with sandstone zones and sandy molasses.

Only the ripe grapes are harvested and each plot requires several pickings. alcoholic fermentation starts slowly, with the temperature never exceeding 15°C. When the residual sugar level is reached, a fortification is carried out by the addition of alcohol, stopping fermentation. Maturation occurs in tanks.

TASTING NOTES

Golden yellow in colour and a powerful, rich and elegant nose of candied fruits and flowers. A well-balanced palate, with a great length and good, steady aromatic persistence. Not too excessively sweet.

HOW TO SERVE

Chill to 12° / 13° and serve with desserts such as sorbets, fruit salads or chocolate desserts. Or serve at 15° /16° and serve with fromage blanc and blue cheese.

VINTAGE

2017

STYLE

Dessert

BLEND OF GRAPES

100% Muscat Petits Grains

WINEMAKER

Michel Chapoutier

ALCOHOL

15.5%

