

#### Grapes

100% Muscat Blanc à **Petits Grains** 

Region/Appellation **AOP Muscat de Beaumes** de Venise

Alcohol by volume 15.00%

Residual Sugar 102 g/l

pН 3.5

**Total Acidity** 4.65 g/l

#### **Tasting Guide**





Medium

Sweet

Tasting note printed 06/07/2024

# Muscat de Beaumes de Venise 2020 12 x Half Bottles 12×37.5cl

### Winemaker Notes

Nose: powerful, rich and elegant, with aromas of candied fruits and flowers. Palate: well-balanced, with a great length and a good and steady aromatic persistency. This is a wine without excessive sweetness.

## Vineyard

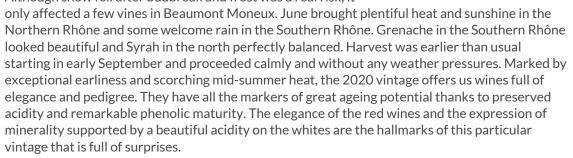
The soil is composed of soft limestone with sandstone zones and sandy molasses.

## Winemaking

The alcoholic fermentation starts slowly. The temperature does not exceed 15°C. When the residual sugar level is reached, a fortification is carried out, that is to say, alcohol is added in order to stop fermentation.

## Vintage

2020 will undoubtedly stand out as an atypical year. The winter was mild marked, by a water shortage over the period, although reserves from 2019 helped to alleviate this. Budbreak was 10 days earlier than in previous vintages. Although snow fell after budbreak and frost was a real risk, it



#### Food match

Mild Creamy Cheeses

A great dessert wine

