

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

pH

3.5

Total Acidity

4.65 g/l

Tasting Guide



Tasting note printed

06/07/2024

# Muscat de Beaumes de Venise 2020 12 x Half Bottles 12x37.5cl

## 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

only affected a few vines in Beaumont Moneux. June brought plentiful heat and sunshine in the Northern Rhône and some welcome rain in the Southern Rhône. Grenache in the Southern Rhône looked beautiful and Syrah in the north perfectly balanced. Harvest was earlier than usual starting in early September and proceeded calmly and without any weather pressures. Marked by exceptional earliness and scorching mid-summer heat, the 2020 vintage offers us wines full of elegance and pedigree. They have all the markers of great ageing potential thanks to preserved acidity and remarkable phenolic maturity. The elegance of the red wines and the expression of minerality supported by a beautiful acidity on the whites are the hallmarks of this particular vintage that is full of surprises.

## Food match

Mild Creamy Cheeses

A great dessert wine

