



# Louis Latour Agencies

## Muscat-de-Beaumes-de-Venise Vidal-Fleury

Vintage	2010
Country of Origin	France
Region	Southern Rhône
Grape varieties	Muscat à Petits Grains

### Wine description

Muscat de Beaumes de Venise has been part of Vidal-Fleury's range since 1947 and over the years has become one of their most recognised wines. It fuses refreshing acidity with fresh and dried fruit characters to produce an elegant sweet wine that can be enjoyed with fruit based desserts, cheeses or as an aperitif. Muscat de Beaumes de Venise is a vin doux naturel, it is fermented until 8-10 degrees alcohol and then pure alcohol is then added to prematurely stop the fermentation retaining the natural sweetness of the wine. The resulting alcoholic content of the wine although fortified is no higher than a standard table wine.

### Tasting note

Peach, honey and floral aromas lead to a delicate sweet wine with crisp balancing acidity, medium weight and a long finish. The palate has flavours of almond, peach and apricot.

### Vineyard information

Average vine age	Planted 1943
Elevation	250 - 500 metres above sea level
Soil composition	Sandy marl and argilo-calcareous
Average yield (hl/ha)	26 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable

### Winemaking information

Fermentation vessel	Stainless steel tank
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Maturation vessel	Stainless steel tank
Maturation time	12 months on less with batonnage
Fining/clarification	No, natural settling
Filtration	Yes, 1 before bottling

### Wine Analysis

Alcohol by volume	15%
Residual sugar (grams per litre)	110 g/l

