



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

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| Vintage | 2014 |
| 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

This wine is light gold in colour. On the nose there are aromas of grapefruit, orange peel, honey and dried apricot. The palate continues the aromas through along with fresh white peach. The sweetness is perfectly balanced by the acidity leading to a cleansing, long finish.

Vineyard information

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| 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

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| Fermentation vessel | Stainless steel tanks |
| Fermentation | Selected yeasts |
| Maturation vessel | Stainless steel tanks |
| Maturation time | 12 months on less with batonnage |
| Finning/clarification | No, natural settling |
| Filtration | Yes, 1 (cross flow) before bottling |

Wine Analysis

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| Alcohol by volume | 15% |
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