



Louis Latour Agencies

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

Vintage	2015
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. In addition, on the palate there are flavours of fresh white peach. The sweetness is perfectly balanced by the acidity leading to a cleansing, long finish.

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

Wine Analysis

Alcohol by volume	15%
-------------------	-----

