



Louis Latour Agencies

Muscat de Beaumes-de-Venise Vidal-Fleury

Vintage	2021
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.

Tasting note

Its nose is expressive and combines lychee, grapefruit, orange peel, dried apricot, peppermint and honey. The palate is ample with a long concentrated finish, with a beautiful sweetness that's balanced with piercing acidity coming through.

Vineyard information

Average vine age	20 years old
Elevation	250 to 500 metres
Soil composition	Sandy marl (South), clay and limestone (North)
Average yield (hl/ha)	26 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

De-stemmed	Partially destemmed
Fermentation vessel	Stainless steel vats
Fermentation	Direct press 100%, no malolactic, mutage.
Maturation vessel	Stainless steel vats
Maturation time	7 months on lees
Finning/clarification	Natural clarification by settling
Filtration	1 (cross flow) before bottling

Wine Analysis

Alcohol by volume	15%
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pH	3.55

Residual sugar (grams per litre) 122.4 g/l

