



Grapes

Muscat Blanc à Petits
Grains

Region/Appellation

AOP Muscat de Beaumes
de Venise

Alcohol by volume

15.00%

Residual Sugar

102 g/l

pH

3.6

Total Acidity

3.98 g/l

Drinking Window

2023 - 2024

Tasting Guide



Tasting note printed

28/04/2024

Muscat de Beaumes de Venise 2017

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

This year, it was the climate and its extremes that gave us an incredible and very surprising vintage. This was a year in which the elegance and balance of the wines and the softness of the tannins contrasted with a growing season of extreme weather phenomena and an exceptionally small harvest in the south.

Food match

Mild Creamy Cheeses

A great dessert wine

