Muscat de Beaumes de Venise 2018

Grapes
Muscat Blanc à Petits Grains

Region/Appellation
AOP Muscat de Beaumes de Venise

Alcohol by volume
15.00%

Residual Sugar
104.2 g/l

pH
3.52

Total Acidity
3.23 g/l

Drinking Window
2023 - 2025

Tasting Guide

1	2	3	4	5	6	7	8

Dry — Medium — Sweet

Tasting note printed
28/03/2024

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

Who would have predicted that this 2018 vintage would cause such joy and rank among the remarkable Rhône Valley vintages that have come on after another since 2015? Strong rains, heat waves and violent, localised storms were the marks of this vintage full of intensity and doubts, until the exceptionally hot September. It is a vintage where we had to react fast to relieve these hot waves, but that lead to prodigious wines with a great aging potential, with preserved acidity and silky tannins thanks to specific work in the cellar and on the tanks to maintain this balance.

Food match

Mild Creamy Cheeses

A great dessert wine