



Muscat de Beaumes de Venise (Sweet Aperitif Wine)

In the Provençal language, the word "beaume" means cave, hence the name of this village, Beaumes de Venise, located slightly north of Carpentras and built against a cave-punctuated cliff. Another distinctive feature also accounts for the fame of this village; its terraced vineyards producing an outstanding small muscatel grape which, with the intense heat of the sun, yields an exceptionally sweet natural wine.

Soils and grapes

This is a truly magnificent area! The wine region, set on the backdrop of the impressive rocky ridge known as the Dentelles de Montmirail, "chirped like little eagles" as the poet said, made of greyish limestones and red-hued marles merged with leaves dating back to the Triassic and Jurassic periods.

Vinification

Vinification starts with hand picking and meticulous sorting of the grapes, followed by crushing and a relatively short maceration process. Each stage - pressing, fermentation, etc. - is following the traditional and modern wine-making methods, the result being a highly intense sweet wine.

Tasting

Here is a wine that sparkles with a superb gold colour, elegance, fresh and outouous. A superbly aromatic and fruity wine with hints of lemon blossom, rose and peppermint, notes of citrus mixed with nuances of wild honey. A very well-balanced sweet texture showing an excellent harmony. The abundant flavour lingers with aromatic persistence, expressing fully the quality of the wine.

Matching with foods

Beaumes de Venise Muscat is perfectly enjoyable as an aperitif or with certain cheeses (try it with roquefort), and is an excellent companion to foie gras.



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