



Carte Or, Muscat de Beaumes-de-Venise, 2019

AOC Muscat de Beaumes-de-Venise, Vallée du Rhône, France

"Tasty wines for tasty moments", that's what the Rhonea signature range stands for.

PRESENTATION

As in cooking, we carefully select terroirs and grape varieties to best express the original flavours of each appellation in a fruity, expressive style with silky tannins. Each cuvée is enjoyable from the moment it is bottled. The final blending is carried out with Chefs Disciples d'Escoffier, so that each wine is associated with the world of gastronomy from the start.

TERROIR

Sandy marls and clay-limestone

IN THE VINEYARD

The bunches of Muscat grapes are picked when perfectly ripe and sorted by hand.

VINIFICATION

After brief skin contact, the juice is delicately extracted with a pneumatic winepress and put into vat. Alcoholic fermentation takes place at a low temperature (12-14°C) and then stopped to retain Muscat's incomparable fruit.

VARIETAL

Muscat blanc à petits grains 100%

15 % VOL.

SERVING

6-7°C.

TASTING

Brilliant pale golden colour. Well-balanced on the palate with softness and a fresh final.

FOOD PAIRINGS

On the rocks or with tonic for aperitif

With foie gras or marinated pineapple carpaccio

REVIEWS AND AWARDS

Or

Concours des muscats du monde, 07/09/2021

