



Domaine du Paparotier, Muscat de Beaumes-de-Venise, Blanc, 2023

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



PRESENTATION

A tree centuries-old, called "Paparotier" in Provençal, is located in the heart of this estate property of Claude Chabran. With his son, Pierre, they produce organic wines, in complete harmony with nature and tradition.

THE VINTAGE

2023 was a year full of contrasts: warm temperatures at the end of December and beginning of January raised concerns about early budding; a return to normalcy continued until February with relatively cool weather; a persistent drought accompanied by a strong Mistral wind, followed by regular rainfall until the end of June. Thanks to constant vigilance in the vineyards, the berries were healthy and well-ripened when harvest started, promising one of the finest vintages of the past decade.

TERROIR

Sand, marl, and clay-limestone soils

WINEMAKING

Manual harvest at the coolest hours of the day. On arrival at the cellar, grapes are carefully cooled down to 10°C to preserve their aromas. Fermentation takes place at a low temperature and is stopped by "mutage" (addition of pure neutral alcohol) to maintain a certain level of natural sugar.

VARIETAL

Muscat blanc à petits grains 100%

15 % VOL.

Contains sulphites.

SERVING

10-12°C

TASTING

Delicate nose of pear, Itichi and apricot. Altogether round, crisp, and fruity.

FOOD PAIRINGS

The ideal companion of aperitifs, exotic meals or summer fruit.



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