



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

A special Muscat for special occasions!

PRESENTATION

Great aromatic potential & lots of freshness: this Muscat "Edition de Noël" will enhance Christmas & New Year celebration!

TERROIR

"Terres blondes", made of sandy clay created by the erosion of "Safres", a smooth rock from the Miocene period (-150M years)

WINEMAKING

On their arrival to the cellar, grapes are sorted and pressed, then transferred to stainless steel vats. Thanks to a unique refrigerating-system all along this process, the aromas are perfectly preserved until the beginning of the fermentation.

On due time, fermentation is blocked by "mutage": the addition of alcohol to the must, in order to reach 15% and 110g/l of residual sugars,

VARIETAL

15 % VOL.

Muscat blanc à petits grains 100%

SERVING

Best enjoyed at a temperature of 6-8°C.

TASTING

In its young years, appealing notes of white and exotic fruits, fresh flowers, boosted by a touch of citrus. With some ageing, it develops honey and round aromas.

FOOD PAIRINGS

Ideal with appetizers, on its own or in cocktails. Also perfect with "foie gras", pineapple carpaccio, frozen desserts with fruits or chocolate.



ÉDITION LIMITÉE DE NOËL

MUSCAT

BEAUMES

PRODUIT DE FRANC

ENISE

3

No man

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Rhonéa 228 Route de Carpentras, 84190 Beaumes de Venise Tel. 04 90 12 41 00 - contact@rhonea.fr www.rhonea.fr f 🖸 🛗 💟 🛅

