



Meminii, IGP Vacluse, Blanc, 2024

IGP Vacluse, France



PRESENTATION

Meminii takes its name from an ancient Celtic tribe, settled in Antiquity between the Dentelles de Montmirail and the south of Mont Ventoux. This is where today we grow our grapes to offer you this subtly sweet white wine.

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

Muscat is harvested on 3 different types of soil that give it a unique and sweet character. Particularly delicate to work with because it fears frost, heat and oxidation, it is at the cost of constant attention in the vineyard and demanding practices in the cellar that Muscat reveals the breadth of its aromatic palette.

HARVEST

Grapes are destemmed, crushed, and then cooled prior to skin contact for eight hours. Cold settling for 24 hours is followed by cold fermentation for one month.

VARIETAL

Muscat blanc à petits grains 100%

12.5 % VOL.

Contains sulphites.

SERVING

10-12°C

TASTING

The nose is rich and redolent of tropical fruit such as mango, pineapple, and lemon. The wine is smooth and subtly sweet on the palate. Altogether elegant and delicate.

FOOD PAIRINGS

Perfect as an aperitif, with foie gras, or with chocolate desserts.



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