



## Bois Doré, Muscat de Beaumes-de-Venise 6 ans d'âge

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

### PRESENTATION

Aged gracefully in our cellars over many years, Bois Doré is the culmination of centuries-old expertise, passed down through multiple generations. This Cuvée is crafted exclusively in the best vintages, highlighting the remarkable nature of this distinguished natural sweet wine and offering a truly unparalleled tasting experience.

### TERROIR

Sand, marl and clay-limestone soils

### WINEMAKING

Harvested by hand, the grapes are meticulously destemmed and cold-pressed before being transferred to stainless steel vats, which are maintained at a cool 6-8°C (43-46°F) to preserve the delicate aromas. The fermentation process lasts two to four weeks, carefully monitored until the optimal moment when it is stopped by the addition of neutral alcohol to maintain a certain level of natural sugar.

### AGEING

One year in oak barrels and then several years in tanks.

### VARIETAL

Muscat blanc à petits grains 100%

### SERVING

10-12°C

### TASTING

"The wine evokes the essence of orange coulis. It features a refined woody character with hints of cinnamon, a velvety texture, and a generous mid-palate. The finish is reminiscent of orange and cocoa." - Vins & Gastronomie - Dec 2023

### FOOD PAIRINGS

As apéritif "on the rocks", in cocktails

### REVIEWS AND AWARDS



Or  
Concours des muscats du monde Or



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94/100

"Robe ambrée-orangée. Le nez intense propose un univers de facture oxydative noble et recherché, entre la cannelle, le gingembre, le pain d'épices à l'orange et le biscuit Amaretti. Avec vanille et tabac en toile de fond, la bouche est douce et ample. Elle puise sa fraîcheur par les amers et le lifté. Elle montre une puissance sous-jacente, un fond typé de cire. La finale est sur le toast, l'amande, le miel, l'orange confite et le caramel. Long."

Vins et Gastronomie



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