



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

AOC Muscat de Beauges-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

At least 6 years in oak barrels

VARIETAL

Muscat blanc à petits grains 100%

Contains sulphites.

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, 01/07/2022



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

