



Origine 1348, Muscat de Beaumes-de-Venise, Blanc

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

THE original Muscat!



PRESENTATION

While the origins of Muscat Petits Grains grapes in the heart of the Dentelles de Montmirail date back to Antiquity, it was in 1348 that Beaumes de Venise became part of the Comtat Venaissin. When the popes decided to settle in Avignon, Clement VI made Muscat de Beaumes de Venise his official favorite aperitif. The history tells that he enjoyed it chilled in spring water.

TERROIR

Vines are located in the Dentelles de Montmirail, around the village of Beaumes de Venise.

WINEMAKING

After a manual harvest during the coolest hours of the day, the grapes are brought to the cellar to begin fermentation. This process is then stopped by addition of wine alcohol ("mutage" in French), in accordance with the specifications of the AOC. This technique gives our Muscat a beautiful balance between sweetness and acidity.

VARIETAL

Muscat blanc à petits grains 100%

15 % VOL.

Contains sulphites.

SERVING

Served at 10-12°C, over a bed of ice with a slice of orange, as a long drink with a dash of tonic, or as the foundation of a more elaborate cocktail... let your imagination run wild!

FOOD PAIRINGS

Aperitif, stilton cheese, fruit desserts, chocolate...



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

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

