



## Origine 1348 Réserve - Vin Doux Naturel Muscat de Beaumes de Venise blanc

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

THE original Muscat, aged in oak barrels

### PRESENTATION

In 1348, Clément VI bought the lands and vineyards of Beaumes de Venise because he appreciated its aperitif made from Muscat Petits Grains so much. This Reserve Cuvée, aged for 5 years in our cellars, reveals exceptional aromas of vanilla, gingerbread, and honey. Best served well chilled as an aperitif. It pairs perfectly with pan-seared foie gras or chocolate desserts.

### TERROIR

This Muscat is grown on sand, marl, and clay-limestone soil, which accounts for its character

### 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 halted by the addition of wine alcohol, in accordance with the specifications of the AOC: this is known as "mutage". This technique gives our Muscat a beautiful balance between sweetness and acidity.

### AGEING

5 years in oak barrels

### VARIETAL

Muscat blanc à petits grains 100%

### 15 % VOL.

Contains sulphites.

### SERVING

8-10°C

### TASTING

Notes of gingerbread, vanilla, and honey. The finish is smooth, rich and long.

### FOOD PAIRINGS

Aperitif, foie gras and chocolate desserts.



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

