



## Carte Or, Muscat de Beaumes-de-Venise, 2020

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

'Tasty wines for tasty moments', that's what the Rhonéa signature range stands for.

### PRESENTATION

As in cooking, we carefully select terroirs and grape varieties to best express the original flavours of each appellation in a fruity, expressive style with silky tannins. Each cuvée is enjoyable from the moment it is bottled. The final blending is carried out with Chefs Disciples d'Escoffier, so that each wine is associated with the world of gastronomy from the start.

### TERROIR

Sandy marls, clay and limestone terroir.

### IN THE VINEYARD

Hand-harvest at optimum maturity. From their arrival to the cellar until they arrived in the vats, grapes are maintained at cold temperatures (4-6°C) to preserve their aromas.

### WINEMAKING

Alcoholic fermentation takes place at a low temperature and is stopped by "mutage" (addition of pure neutral alcohol)

### AGEING

4-6 months in vats

### VARIETAL

Muscat blanc à petits grains 100%

15 % VOL.

### SERVING

6-8°C.

### TASTING

Smooth & generous on the nose. Beautifully balanced on the palate between freshness and roundness.

### FOOD PAIRINGS

Aperitif, in cocktails, with foie-gras and fruity desserts.

### REVIEWS AND AWARDS

Silver

Concours des Grands Vins de France - Macon 2021 Argent

