



Rhonéa - Carte Or, Muscat de Beaumes-de-Venise, 2021

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.

LOCATION

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) to maintain a certain level of natural sugar, balanced by acidity. 4-6 months in vats

VARIETAL

Muscat blanc à petits grains 100%

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



Or
Concours des vins d'Orange Or



14/20

"Jasmine and fresh flowers on the nose. The sweetness on the palate dominates, with lowish levels of acidity."

Jancis Robinson

Rhonéa

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



LE GUIDE
HACHETTE
DES VINS

1 étoile - Vin très réussi

"Très pâle, ourlé de reflets vifs, ce Muscat fleurit bon la rose, l'abricot rôti et l'anis étoilé. La fraîcheur est le maître mot du palais, ajoutant une touche exotique (litchi) à une matière soyeuse, parfumée et sapide, légèrement acidulée en finale. Un bel ambassadeur de l'appellation, qui fera la paire avec un soufflé au citron."

Guide Hachette 2024, Le Guide Hachette des Vins

