



Rouge Exclusif, Muscat de Beaumes de Venise Rouge

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

PRESENTATION

The Muscat Beaumes-de-Venise appellation is known and appreciated for its wines made from white Muscat Blanc Petits Grains, the region's main grape variety. However, Muscat Noir Petits Grains grapes have also historically been grown in the Beaumes de Venise appellation, and have recently aroused the curiosity of winegrowers. Twenty hectares of this variety disseminated around various slopes have led to the creation of new flavours in white, rosé... and now red wines. The Cave des Vignerons de Beaumes de Venise have created a 100% red Muscat Petits Grains.

TERROIR

A rich sandy-marl and clay-limestone terroir accounts for the refinement of this red Muscat.

WINEMAKING

The black Muscat à Petits Grains grapes are picked when fully ripe. After spending time on the skins at the beginning of fermentation, the wine is fortified to achieve the true magic of this unique wine.

VARIETAL

Muscat Rouge à petits grains 100%

SERVING

Best enjoyed when young a temperature of 7-18°C.

TASTING

Possessing a raspberry-red colour with a nose that exudes remarkable freshness and fruitiness, this wine features a firework display of red and black fruit on the palate. Hints of raspberry liqueur on entry give way to overtones of cherries preserved in brandy. The aftertaste is slightly peppery with silky, delicious tannin.

FOOD PAIRINGS

Ideal as an aperitif, with duck, and fruity desserts.

REVIEWS AND AWARDS


WINE ADVOCATE

90/100

"A bit of a curiosity, the NV Muscat de Beaumes de Venise Rouge Exclusif is truly red in hue. It shows attractive floral aromas, a combination of apple blossoms and cherries. It's full-bodied and sweet but balanced by peppery notes and silky traces of tannins on the long finish. Worth a try if you get the chance."

Joe Czerwinski, Wine Advocate





93+/100

"Robe rubis pâle, pinotant. le nez est intense entre la grenade, la pivoine, la cerise douce et la fraise. La bouche est souple et digestive avec une fraîcheur sous-jacente par le balsamique, les épices et la sève de pin. La finale se teinte d'amers, de gentiane, de sève de pin et d'herbes balsamiques. Gelée de fraise et fraises de bois reviennent sur la finale longue et charmante. Une réussite. Vin gourmand, il sait intégrer ses sucres et son alcool, en prenant de l'élan par ses petits tanins rafraîchissants."

Vins et Gastronomie



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