





Rhonéa - Carte Or, Vin Doux Naturel Muscat de Beaumes de Venise, 2023

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

PRESENTATION

RHONÉA, as the name suggests, is the trusted choice for Rhône Valley wines. Our Artisans winegrowers & winemakers have been committed since 1925 to bring you the best from our vineyards & let you taste more than just wine, but the quality & authenticity of our terroirs.

THE VINTAGE

2023 was a year full of contrasts: warm temperatures at the end of December and beginning of January raised concerns about early budding; a return to normalcy continued until February with relatively cool weather; a persistent drought accompanied by a strong Mistral wind, followed by regular rainfall until the end of June. Thanks to constant vigilance in the vineyards, the berries were healthy and well-ripened when harvest started, promising one of the finest vintages of the past decade.

LOCATION

Sandy marls, clay and limestone terroir. Vines are located in the "Quartier des Vigneaux", "Rocalinaud" and "La Gière" sectors, on sandy marls, clay and limestone soils from the Miocene period.

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%

Contains sulphites.

SERVING

11-14°C.

TASTING

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

FOOD PAIRINGS

Perfect as aperitif, with Stilton cheese, fruity & chocolate desserts. Enjoy it also as cocktail, with tonic for example!

REVIEWS AND AWARDS



Top 10 Meilleurs Muscats du Monde Or

Concours des muscats du monde Or





90/100

"Robe jaune citron. Le nez est frais et intense entre la fleur de sureau et les agrumes. Réducteur et d'esprit tonique par le pamplemousse sur un fond herbal et d'aubépine. Juteux et frais, sa sucrosité semble pondérée, avec un sentiment frais zesté, de pomelo confit et d'orange sanguine. En toile de fond arrivent les épices, telle que la cardamome, pour finir sur la sauge et l'herbal frais qui dynamise une finale avec pointe de chaleur."

Vins et Gastronomie