



# Rhonéa - Carte Or, 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.

# 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%

# 15,5 % VOL.

Contains sulphites.

# **SERVING**

11-14°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.

