



## Origine 1348 - Muscat de Beaumes-de-Venise, Rosé

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

THE original Muscat... with a delicate rosé colour!

### PRESENTATION

While the origins of Muscat Petits Grains grapes in the heart of the Dentelles de Montmirail date back to antiquity, it was in 1348 that Beaumes de Venise became part of the Comtat Venaissin. Clement VI made Muscat his official aperif, enjoying it chilled in spring water.

### TERROIR

The grapes are located in the Dentelles de Montmirail, near the village of Beaumes de Venise

### WINEMAKING

After a manual harvest during the coolest hours of the day, the grapes are brought to the cellar to begin fermentation. This process is then halted by the addition of wine alcohol, in accordance with the specifications of the AOC: this is known as "mutage". This technique gives our Muscat a beautiful balance between sweetness and acidity

### VARIETAL

Muscat rouge à petits grains 100%

### 15 % VOL.

Contains sulphites.

### SERVING

8-10°C

### TASTING

Aromas of pink grapefruit & apricot with a delicate softness.

### FOOD PAIRINGS

As Aperitif, over a bed of ice with small red berries, as a long drink with a dash of tonic, or as the foundation of a more elaborate cocktail... let your imagination run wild!

### REVIEWS AND AWARDS



91/100 - Best Buy

"This dessert wine coats the palate delicately with notes of overripe pink grapefruit, ripe apricot, fresh honey and sweet spice that lingers at the tip of the tongue."

Wine Enthusiast



Or

Concours Général Agricole de Paris



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

