





# Rhonéa - Vin Doux Naturel - Bois Doré, Muscat de Beaumes de Venise, 2015

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. The final blending is carried out with Chefs Disciples d'Escoffier, so that each wine is associated with the world of gastronomy from the start.

## **TERROIR**

Sand, marl and clay-limestone soils

#### WINEMAKING

Grapes are hand-harvested and sent to the cellar where they are destemmed, cold-pressed and transferred into stainless steel vats that are regulated at low temperatures (6-8°C) to preserve the aromas.

Fermentation lasts two to four weeks. When the times come, it is blocked by the addition of alcohol to obtain a wine of  $15^{\circ}$  alc./vol and a concentration of 110 grams per liter of residual sugar.

## AGFING

12 months in oak barrels (one and two-years).

## VARIETAL

Muscat blanc à petits grains 100%

15 % VOL.

## SERVING

6°-8°C.

## **TASTING**

Bright golden color, intense notes of honey, candied orange peel, dried apricot and tropical fruit on the nose. Aromas of ripe yellow and white fruits on the palate with a nice acidity on the final.

## **FOOD PAIRINGS**

As apéritif "on the rocks", in cocktails, with stilton, blue cheeses and desserts with yellow & white fruits.

## **REVIEWS AND AWARDS**

Médaille d'Or

Or

"Top 10 Best Muscats of the World 2020"





Concours des muscats du monde, 07/07/2020





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# Or

"Top 10 Best Muscats of the World 2021"

Concours des muscats du monde, 07/09/2021





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