



# Rhonéa - Carte Or, Vin Doux Naturel Muscat de Beaumes-de-Venise Blanc 2024

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

2024 has been full of weather challenges. Spring brought disease pressure, summer droughts reduced yields, and heavy rains in September added to the difficulties. Even so, the great quality of the wines reflects the skill, dedication, and great adaptability of our Artisans winegrowers and winemakers.

## **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%

#### **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!

