



## RHONEA, RHONEA, CARTE OR, AOC Muscat de Beaumes-de-Venise, Blanc Liqueureux

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

### PRESENTATION

Made vintage after vintage from a meticulous selection of Muscat à Petits Grains de Beaumes, Carte Or is a Vin Doux Naturel that epitomises the values of French gastronomy. This polished, delicate cuvée, combines elegance and richness. It is altogether enticing. Carte Or is worthy of the most refined dishes and beautiful settings.

### TERROIR

A rich sandy-marl and clay-limestone terroir accounts for the refinement of this Muscat Carte Or.

### IN THE VINEYARD

The bunches of Muscat grapes are picked when perfectly ripe and sorted by hand.

### WINEMAKING

After brief skin contact, the juice is delicately extracted with a pneumatic winepress and put into vat. Alcoholic fermentation takes place at a low temperature (12-14°C). This is stopped in a single go to retain Muscat's incomparable fruit. The delicate, but essential operation is often challenging when the must has reached a sufficient degree of sweetness (approximately 110 g/l of sugar). It can even be done at night if this is the best time to do so.

### VARIETAL

Muscat blanc à petits grains 100%

15 % VOL.

### SERVING

Best enjoyed at a temperature of 6-7°C.

### TASTING

This wine has a beautiful, brilliant pale golden colour and an elegant, powerful bouquet. It is smooth, powerful, generous, and beautifully balanced on the palate with considerable freshness and a thirst-quenching quality.

### FOOD PAIRINGS

Ideal as an aperitif, with pâté or with fruity desserts.

### REVIEWS AND AWARDS

**bettane +  
desseuve**

16/20

Guide Bettane et Desseuve des vins de France

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