MUSCAT DE BEAUMES DE VENISE

"LA PLUME"







SOIL

The vineyard is located on the slopes of Beaumes de Venise in the heart of the magnificent Dentelles de Montmirail



GRAPES VARIETIES

100% Muscat petits grains



VINIFICATION

Vinification by direct pressing.

Mutage during fermentation with alcohol at 95°C then cooling to preserve the floral aromas and fruity nuances.



TASTING

Our Muscat de Beaumes de Venise has a golden color with green reflections. An elegant first nose of fresh fruit with aromas of peaches, apricots, muscatel and citrus notes. The mouth is ample and silky, a beautiful length.



FOOD AND WINE PAIRING

To be enjoyed with foie gras, blue-veined cheeses, iced nougat and a nice melon from Provence.

