



## Alain, AOC Muscat de Beaumes-de-Venise, Blanc, 2024

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

Utterly refined!

### PRESENTATION

"A naturally sweet wine with aromatic qualities and a very fresh mouthfeel, dedicated to our grandfather Alain Ignace, who has been passionate about Muscat de Beaumes for 60 years."

### THE VINTAGE

Despite mild and humid weather conditions in 2024, we successfully managed the development of diseases, even with organic viticulture. This allowed us to maintain our yields while achieving exceptional quality, with concentrated, highly aromatic berries, moderate alcohol levels, and excellent acidity.

### LOCATION

Hillsides located north of the village, facing north/south.

### TERROIR

Clay marls.

### IN THE VINEYARD

Hand harvesting.

### HARVEST

August 27, 2024.

### WINEMAKING

Destemming, crushing, direct pressing of chilled harvests, settling, then fermentation in temperature-controlled tanks at a low temperature of 15°C, followed by fortification at 110 g of residual sugar.

### AGEING

Aging on fine lees.

### VARIETAL

Muscat blanc à petits grains 100%

15 % VOL.

### TECHNICAL DATA

Production volume: 1330

Surface area of the vineyard: 2 ha

Yield: 20 hL/ha

Age of vines: 40 years old

### SERVING

Serve very chilled.

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 3 to 5 years, 5 to 10 years, 10 to 15 years, Over 15 years



FR-BIO-01  
Agriculture France



Famille MANGANELLI

1996 Route de Sarrians, 84190 Beaumes-de-Venise

Tel. 06.75.79.39.47 - famillemanganelli@gmail.com

www.famillemanganelli.com  

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



1/2

10Z90E

#### TASTING

A refined and delicate Muscat, with a subtle sweetness.

#### VISUAL APPEARANCE

A pale gold color, clear and brilliantly shiny.

#### AT NOSE

Aromas of white flowers, followed by notes of pineapple and lychee.

#### ON THE PALATE

On exotic fruits while maintaining good freshness.

#### FOOD PAIRINGS

To start with Cavaillon melon and Bayonne ham, a classic !  
For dessert, enjoy with a frangipane galette or almond-stuffed apricots.

#### CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Cheese, French cuisine

