



Alain, AOC Muscat de Beaumes-de-Venise, Blanc, 2023

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

A late heatwave in mid-August significantly accelerated ripening.

LOCATION

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

TERROIR

Clay marls.

IN THE VINEYARD

Hand harvesting.

HARVEST

August 22, 2023

WINEMAKING

Destemming, crushing, direct pressing of the chilled grapes, settling, then fermentation in temperature-controlled tanks at 15°C, fortified at 110 g of sugar.

AGEING

Aging on fine lees.

VARIETAL

Muscat blanc à petits grains 100%

15 % VOL.

TECHNICAL DATA

Production volume: 1200

Surface area of the vineyard: 2 ac

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

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

REVIEWS AND AWARDS



Argent

Concours Général Agricole Paris Médaille d'argent



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

