

AOC MUSCAT DE
BEAUMES DE VENISE
CUVÉE 44.09
2022



FAMILLE
PETIT JEAN

The Muscat de Beaumes-de-Venise is an invitation to discover the picturesque terroir of the Dentelles de Montmirail, and the Muscat à petits grains, the only grape variety used to make this naturally sweet wine. Behind the enigmatic number of this cuvée lies the exact latitude of the appellation. So that tasting becomes a real preamble to the journey.

VARIETY

100% Muscat Petits Grains

TERROIR

The vineyard is located in the heart of the Dentelles de Montmirail, a jagged mountain range at the foot of Mont Ventoux that is a delight for lovers of wild nature. The soil is clay-limestone. The vines are planted on slopes and benefit from maximum sunshine.

VINIFICATION

Hand-picked at optimum ripeness by successive sorting. The entire vinification process is carried out at very low temperature to preserve the maximum amount of varietal aromas. When the desired alcohol-sugar balance is reached, fermentation is stopped by mutage in the Balme tradition.

TASTING

With its beautiful mimosa yellow colour, our Muscat Bio bears witness to the excellent quality of the 2022 grapes. The aromas are fresh and complex. There's seringuea and lemongrass, but also almond and dried apricot. On the palate, southern spices emerge. Lavender, thyme, lime blossom and honey invade the palate.

Serving temperature: 12-13°C

Food pairings

Long on the palate, elegant and light, this subtle wine will be the perfect companion for your savoury aperitifs, with Roquefort cheese if possible, or for your sweet snacks with a nice golden brioche with butter.