



## ***MUSCAT BEAUMES DE VENISE***

### **Grape Variety**

Small grain muscat.

### **Soil**

Soft chalk with some sandstone and sandy places..

### **Harvesting**

Only fully ripened grapes are picked up, which means that harvesting requires several pickings.

### **Vinification**

The alcoholic fermentation starts slowly. The temperature is controlled so as not to go beyond 15°C. When the desired level of residual sugar is attained, a "mutage" is carried out, that is to say, alcohol is added to stop fermentation.

### **Maturing**

In tanks.

### **Tasting**

**Colour :** Golden yellow, with a bright and intense colour.

**Nose :** Powerful, rich and elegant with aromas of candied fruits and flowers.

**Palate :** Well-balanced, long-tasting, with an aromatic persistence. It is not a particularly mild wine.