



MUSCAT DE BEAUMES DE VENISE – MAISON BOUACHON

« *Prestige* »

In the local speaking the provençal, « beaume » means a cave. That explains the village name “Beaumes de Venise” in the north of Carpentras. Another tiplicity made it famous, it is its vineyard. Those vines, making the “muscat à petit grains,” with the sun give an exceptional sweet wine.

Vineyard soil: Beautiful place! This vineyard overhang we can see Dentelles de Montmirail hills, offer a curious mix of grey limestones and red marl. A part of soil is sand, marl and sandstones.

Grape varieties: Only the « muscat à petits grains ». Under the Rhône valley climate it give a impressive pallet of aromas and fruity.

Wine making: The processing consists in selection of parcels, best exposures, low yields. Grapes are harvested by hands and rigorously sorted out. After grape crushing and short fermentation wine is pressed and, there is another cycle, fermentation, pressing... It gives deep colours and intense flavours.

Description:

Colour: Elegant and gold colour.

Smell: This Muscat is aromatic, fruity and delicate well balanced with citrus and floral aromas with some notes of peppermint.

Mouth: With generosity the finish is long and aromatic as if we were drinking the grape concentrated flavours.

Ageing: It can be drink right now but still be kept as a sweet wine in the adequate cellar.

Recommended drinking Temperature: Fresh it will better reveals its fruity (10 °C).

