

The Muscat Beaumes-De-Venise appellation : This sweet wine has a worldwide reputation but this appellation almost disappeared several times along the years. Located on the Southern slopes of the Dentelles de Montmirail, the vineyard is planted on plains where olive trees used to be grown.

Appellation created in 1945 | 2 % red wine – 83 % white wine – 15 % rosé wine | 355 hectares of vineyard | 5 736 hl/year | Average yield 16 hl/ha | 18 % of the production exported | Sweet white wine | 31 winemakers



Grape varietal: 100% Muscat à petits grains.

Terroir : The vineyard is located in the villages of Rasteau, Cairanne and Sablet. Mediterranean influence, the southern wind « Mistral » protects the vines from humidity. The soil is of limestone pebbles.



Average age of vines: 50 years.

Winemaking method: Traditional white wine making process, direct press for 70% of the grapes. Fermentation in tanks, then a neutral alcool (96°) is added to stop the fermentation (mutage).



Ageing : Aged on lees, with stirring, in vats during 12 months. Then bottle ageing for 3 months before expedition.

Yearly production: 6 500 bottles.

Tasting :



Eye : Yellow golden hue.

Nose : Expressif nose : litchi, grapefruits, orange peel, dry apricot, pepper minth, pepper, honey.

Palate : Extensive and fresh mouth. Honey, peach, and grapefruit. Lingering on acidity flavours.

Overall : A lot of freshness which balances the sweetness.



Drinking window: up to 15 years.

Service temperature: 8°C

Food pairings : Aperitif, blue cheese, foie-gras, fruit desserts, dark chocolate.