

RHONÉA

Muscat des Papes Muscat de Beaumes-de-Venise

\$24.30

* Suggested retail price



Product code	93237
Licensee price	\$21.11
Format	12x750ml
Listing type	SAQ Specialty by lot
Status	Available
Type of product	Sweet natural wine
Country	France
Regulated designation	Appellation origine contrôlée (AOC)
Region	Rhône Valley
Appellation	Beaumes de Venise
Varietal(s)	Muscat à petits grains 100 %
Alcohol percentage	15%
Colour	White
Sugar content	116
Closure type	Metal screw cap
À boire	Ready to drink

ABOUT THIS WINERY

Doux, Arcusi, Seignour, Vrastor, Mery, Vache, Milhaud, Souard, Blanchard, Haut, Clement, Mery and Blachon: Thirteen founders on a thousand-year-old terroir which unites more than 200 artisans under a single signature. These families laid the foundation stones for the cellars of Vacqueyras and Beaumes de Venise in the 1950s, laying the foundations for one of the most important cooperatives in the Rhône Valley Crus.

TASTING NOTES

Beautiful pale gold color. Extraordinary aromatic power: aromas of yellow and exotic fruits and fresh flowers, enhanced by a hint of citrus. The mouth is full and refreshing. Ideal as an aperitif or with foie gras, Parma ham or with Roquefort. It sublimates the desserts. Serve at 6 ° C.

PRODUCTION NOTES

Harvest at full maturity. The grapes are rooted and crushed. They are refrigerated and sent directly to the vertical press. Alcoholic fermentation at low temperature, then a mutage operation (adding a quantity of alcohol) to stop the fermentation. Aging on fine lees for 12 months.

