



# FAMILLE PERRIN

## *Les Crus*



### Famille Perrin Muscat Beaumes de Venise Blanc - 2011

*Located at the foot of the Dentelles de Montmirail, Beaumes de Venise benefits from a hot climate. This allows great maturities that produce a Vin Doux Naturel, pairing well with desserts and fruits.*

#### PRESENTATION

Located at the foot of the Dentelles de Montmirail, Beaumes de Venise has a particularly warm climate. This allows the grapes to reach full maturity and therefore produce a Vin Doux Naturel (fortified wine) that will pair perfectly with desserts, especially fruity ones.

#### THE VINTAGE

The 2011 vintage is a vintage of contrasts. That is to say an unusually hot, dry spring followed by a wet and rainy beginning of July and then an Indian summer lasting until the end of October. Carefully sorting and destemming the harvest allowed for a great vintage, particularly for the late harvest varieties.

#### LOCATION

On the Dentelles de Montmirail between the town of Carpentras and the village of Vacqueyras.

#### TERROIR

Eroded porous limestone mixed with red clay and a large quantity of sand.

#### AGEING

The winemaking process follows that of white wine for the most part; the grapes are crushed immediately. Racking of the must, low temperature fermentation. Fortification to keep a minimum of 125g of residual sugar. Fortification in stages. Exclusively stainless steel tanks with early bottling upon filtration.

#### VARIETALS

Muscat blanc à gros grains, Muscat blanc à petits grains

#### SERVING

Serve at 7°C to 8°C with any dessert except chocolate desserts.

#### TASTING

Nose: Intense notes of Muscat and mint.

Mouth: Sweet, exotic honey, rich and intense.



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