



FAMILLE PERRIN

Les Crus



Famille Perrin Muscat Beaumes de Venise Blanc - 2015

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.



THE VINTAGE

2015 was a magnificent year in the south as well, characterized by excellent sanitary conditions thanks to the mild, wet winter, followed by a relatively hot, dry spring. The vines coped well with the extreme heat and lack of rain in the summer thanks to good hydric reserves. Following satisfactory flowering, rapid and regular ripening was assisted by rain that fell in August, producing berries rich in phenolic compounds and anthocyanins. As in the north, harvesting took place under excellent conditions.

DESCRIPTION

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.

SITUATION

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.

PROCESS

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

TASTING NOTES

Beautiful gold colour shiny and bright. The nose is intense and complex with candied fruit enhanced by notes of citrus, exotic fruit and flowers. Mouth of a great finesse, nice balance between sweetness and freshness.

SERVING TIPS

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

