



FAMILLE PERRIN

Les Crus



Famille Perrin - Les Crus, AOC Beaumes de Venise, VDN Blanc, 2010

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

In 2010, all the right conditions were united to produce an exceptional vintage. Heavy rainfall during spring, followed by a very hot summer and an Indian summer in September allowed for great harvest conditions. This vintage produced very balanced wines with intense notes of fruit and great finesse.

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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