



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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