



FAMILLE PERRIN

Les Crus

Famille Perrin Muscat Beaumes de Venise Blanc - 2020

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 2020 vintage in Southern Rhône was favoured by very good weather conditions, it is a generous vintage, both in terms of quality and quantity. Not as hot as in 2019, this year was very windy, throughout the growing cycle, with light rainfalls. After a fairly mild winter (one single episode of frost was noted during the night of March 24, but only the early ripening plots were very slightly affected). The spring was radiant, quite warm and very windy, which allowed the soils to preserve their freshness. Flowering began on May 18, under very healthy conditions. The good weather continued in June, July and August, with plenty heat but lower temperatures than in 2019, cool and humid nights and wind which continued to blow, preserving the freshness of the vines and maintaining perfect sanitary conditions for the grapes. The harvest, which was fairly early, therefore began under these very good conditions on August 26 with the white Côtes-du-Rhône and continued until the end of September with the Mourvèdre. September was warm at the beginning of the month and then more temperate, offering idyllic harvest conditions and allowed each plot to be harvested at perfect maturity. The harvest was very healthy with beautiful juicy and very ripe grapes, reasonable alcohol levels, good acidity and already a great balance. Yields are slightly higher than 2019 and the first tastings predict a very nice vintage.

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

Muscat Beaumes-de-Venise is a sweet fortified wine, the winemaking process is specific. It begins in a classic way; The bunches are immediately pressed, then they are settled. Fermentation takes place at low temperatures. Then comes the "mutage", an essential step in the process to keep at least 125 grams per litre of residual sugar. The whole process takes place in stainless steel vats, the wine is filtered and rapidly bottled.

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.



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TASTING

Beautiful deep golden-yellow colour. The nose reveals a beautiful aromatic richness with complex notes of yellow fruit finely combined with aromas of bergamot and delicate flowers. Perfectly well balanced, the palate is greedy with intense flavors of orange blossom, brioche, spices and white flowers and ends with an elegant long finish.

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