





# Famille Perrin Muscat Beaumes de Venise Blanc -2016

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 2016 vintage in the Southern Rhone valley is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year.

#### 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.

#### AGFING

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**

Pretty golden dress. The nose offers spring notes of acacia and rose flowers and aromas of white peach. The palate has a very good balance between sweetness and acidity and develops aromas of honey, apricots and fresh almonds. Very nice length.

## **REVIEWS AND AWARDS**

## **Wine Spectator**

## 88/100

""Bright apricot, anise and nectarine aromas and flavors burst forth in this off-dry yet still fresh offering, with a zip of lychee and orange blossom through the finish.""

Wine Spectator, 00/00/2019

