





# Famille Perrin Muscat Beaumes de Venise Blanc -2017

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

This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential.

#### 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

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.

# **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

## 90/100

""Rambunctious peach, lychee and quince notes tumble around in this dessert version, with a splash of kumquat and bitter orange knitting up the unctuous finish. Drink now through 2020. ""

Wine Spectator, 00/00/2019



