



VIDAL-FLEURY

Maison fondée en 1781

MUSCAT DE BEAUMES-DE-VENISE. 2008



Color	100% Muscat Blanc à Petits Grains
Varietal	Muscat de Beaumes-de-Venise
Appellation	120 g/l
Alcohol content	15% alc/vol
Area	Southern Rhône Valley
Soil	Sandy marl to the south and argillo-calcareous to the north
Density	2,428 vines/acre
Yield	1.53 T/a
Pruning	Short pruning
Harvest	Hand picking in September (grapes have at least
Fermentation	252 g/l of sugar - 15° alcohol potential) Direct press 70% (pneumatic press); cooling of the must: 53.6°F, natural and light clarification of the must by racking; fermentation in stainless-steel tanks with selected yeasts; fermentation is stopped with the addition of pure alcohol (96°) from Beaumes- de-Venise, which then fortifies the wine; the wine is then cooled to 41°F: "Mutage"
Temperature	Controlled temperature of maceration at 68°F
Malolactic fermentation	No
Maturation	Aged on the lees with "bâtonnage": 12 months followed by extended maturation in bottle
Fining	Natural clarification and stabilization by settling with one filtration; unfined
Aging	Can be aged up to 15 years
Appearance	Deep yellow with golden highlights
Nose	Intense; dried apricot, peppermint, grapefruit, lychee and honey aromas
Palate	Full-bodied with an unctuous mouth feel; showing vibrant acidity with honey, white fruits and a grapefruit tang, giving way to some nutty notes mid-palate and finishing with long length
Food pairing	Aperitif, blue cheese, desserts with fruits and dark chocolate