



**VIDAL-FLEURY**

Maison fondée en 1781

## MUSCAT DE BEAUMES-DE-VENISE. 2008



<b>Color</b>	White
<b>Varietal</b>	Muscat de Beaumes-de-Venise
<b>Appellation</b>	120 g/l
<b>Alcohol content</b>	15% alc/vol
<b>Area</b>	Southern Rhône Valley
<b>Soil</b>	Sandy marl to the south and argillo-calcareous to the north.
<b>Density</b>	2,428 vines/acre
<b>Yield</b>	1.53 T/a
<b>Pruning</b>	Short pruning
<b>Harvest</b>	Hand picking in September (grapes have at least
<b>Fermentation</b>	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".
<b>Temperature</b>	Controlled temperature of maceration at 68°F.
<b>Malolactic fermentation</b>	No
<b>Maturation</b>	Aged on the lees with "bâtonnage": 12 months, followed by extended maturation in bottle.
<b>Fining</b>	Natural clarification and stabilization by settling with one filtration; unfined.
<b>Aging</b>	Can be aged up to 15 years.
<b>Appearance</b>	Yellow robe, with some gold highlights.
<b>Nose</b>	Very expressive with aromas of litchi, grapefruit, orange peel, dried apricot,
<b>Palate</b>	peppermint and honey. Ample with freshness, not too sweet. Honey, white peach, grapefruit tang, Well balanced with roundness and acidity.
<b>Food pairing</b>	Aperitif, blue cheese, desserts with fruits and dark chocolate.