



DOMAINE DES BERNARDINS

Muscat de Beaumes de Venise White



The Muscat de Beaumes de Venise requires great care. After picking the grapes by hand, the must is pressed straightaway to ferment the juice without skins. No yeasts are added to the alcoholic fermentation, and kept under temperature control. Vin Doux Naturel winemaking involves stopping fermentation to preserve the grapes natural sweetness. During vinification, we watch the vats day and night and add the fortifying spirit just at the right moment. At this stage, the wine's final balance is at stake. The wine is then aged in stainless steel tanks for 6 months before bottling.

Varietals	White Muscat 75%, Black Muscat 25%
Soils	Tender limestone and gritty zones of sandy mollasse.
Robe	Bright amber
Nose	Complex and intense. With aromas of apricot, bush peach and dried fruit.
Palate	Fruity, well balanced, neat and sweet with a dry finish
Serve	Chilled T° 8°C
Potential aging	This Muscat ages beautifully and becomes mellow, well rounded, with a copper pink robe. Its bouquet is refined with hints of Mint tea and perfect balance in the mouth.
Yields	30 hl/ha - 18 ha
Alcohol	15°

Chilled as an aperitif, the Muscat is a versatile companion to many dishes. Most expressive with foie gras and roquefort cheese, it retains all its character served with a fruit salad or a dark chocolate cake.