



DOMAINE DES BERNARDINS

Muscat de Beaumes de Venise Cuvée Hommage Red



After picking the muscat 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. Sweet fortified *Vin Doux Naturel* winemaking involves stopping the 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. This cuvée is in *Hommage* to our great grand father Louis Castaud with traditional vinification and long aging as in the 1930's.

Varietals	White Muscat 75%, Black Muscat 25%
Soils	Tender limestone and gritty zones of sandy mollasse.
Robe	Golden hue with light orange reflections
Nose	Endearing nose of grape, orange peel with a honeyed accent.
Palate	Mild at point of entry, splendid aromatic intensity, sultana, candied orange, rose petal and refined spice.
Serve	Chilled T° 12° C
Potential aging	Ready to drink immediately, it will also keep almost indefinitely!!
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.