

# VIDAL-FLEURY

## MUSCAT-DE-BEAUMES-DE-VENISE BLANC

2022



The vineyards of Beaumes-de-Venise are planted in terraces (called Muscadières) between 100 and 500 meters in altitude. The soils are sandy and clayey-marly, with clays tinted in red and ochre. The Mediterranean climate and southern exposure, sheltered from the Montmirail lace, promote optimal sunlight without the influence of the Mistral.

2022

The vintage of 2022 experienced a fairly mild and dry winter, with warmth settling in early in the Rhône Valley, providing the vines with robust growth in spring. The summer saw a pronounced drought, and strategically placed rains in mid-August supplied the necessary water to produce grapes of high quality, rich in sugar and aromas.

Harvest start date : August 16th.



Muscat à petit grains



Direct slow and gentle pressing to preserve all the finesse of the juice aromas. Alcoholic fermentation is carried out under controlled temperature, then it is stopped by adding vinous alcohol. No malolactic fermentation. Aging in stainless steel tanks for seven months.

Residual sugar content: 119.50 g/hL.



Pale yellow color with golden reflections. The highly expressive nose is floral with notes of roses and acacia. Fruit becomes apparent later, with hints of mango and nectarine. A smooth attack, the sweetness of the wine provides a gentle touch, and its acidity helps maintain a beautiful balance. The palate is rich, and the very aromatic finish lingers for a long time.



Aging potential of 15 to 20 years.



To be enjoyed with strong dishes such as foie gras, Roquefort cheese, or even as a dessert paired with 90% dark chocolate.



Jancis  
Robinson

15/20

