

CHÂTEAU PESQUIÉ

Muscat de Beauges-de-Venise 2016 AOC Vin doux naturel



Description

The AOC Muscat de Beauges-de-Venise was created in 1943 and is the unique white Natural Sweet Wine (Vin Doux Naturel) in the Rhône Valley. This Appellation is located on century old terraces between the Dentelles de Montmirail and the Ventoux Mountain, against the AOC Ventoux. It is thus very naturally that Alex and Fred Chaudière have decided to add to the range of wines of Château Pesquié the freshest possible profile of Muscat de Beauges-de-Venises.

Soil

Miocene sands (safres) called "terre blonde" (blond soil) and a little bit of limestone and clay soil.

Grapes

100% Muscat à petits grains.

Farming

Organic farming. 25 hl/ha.
50 + year vines.

Winemaking

Organic winemaking. Hand picked and hand selected harvest, destemmed and cold temperature skin contact. Pressing, settling and fermentation at very low temperatures in stainless steel vats. During the fermentation organic alcohol is added to keep a sweetness of the wine.

Tasting notes

2013 was in the same time a very late and a very fresh vintage. This cuvée offers a clear golden colour with silver glints, a very complex nose combining citrus notes to white fruit and white flowers aromas. The mouth is round and fresh and echoes the aromatic complexity of the nose.

Food & Wine pairing

Enjoy as an aperitif, with a melon from Cavaillon, but also with foie gras, blue cheese, strawberry or apricot pies. Serve very cold, around 7°C (44° F).

Press

→ Concours des Vins d'Avignon 2016 : Silver medal (Vintage 2014)

Château Pesquié - Famille Chaudière - www.chateaupesquie.com

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Sarl Famille Chaudière au capital variable de 8 270 euros - Code APE : 4634Z - Siren 447 578 428

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