

PESQUIÉ

MUSCAT

AOC MUSCAT DE BEAUMES DE VENISE 2018



DESCRIPTION

The AOC Muscat de Beaumes-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 Beaumes-de-Venises.

This cuvee subtly proposes a complex bouquet combining notes of citrus, and aromas of white flowers and pale-fleshed fruits.

SOIL & FARMING

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

Organic farming, yields of 25 hl/ha. Vines aged of more than 50 years.

GRAPE VARIETY

100% Muscat à petits grains blancs.

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.

WINE TASTING

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 PAIRINGS

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).