



Bin No:  
0331

**Wine:** *Muscat Beaume de Venise 2015 Vt*  
**Country:** France  
**Region:** Southern Rhone  
**Producer:** Vidal-Fleury  
**Vintage:** 2015  
**Colour:** White  
**Grape Variety:** 100% Muscat-a-Petit Grain  
**Status:** Still  
**Dry/Sweet:** 6 (1 is dry, 7 is very sweet)  
abv: 15.0% - bottle size: 75cl



### Tasting Note:

*This wine is light gold in colour. On the nose there are aromas of grapefruit, orange peel, honey and dried apricot. In addition, on the palate there are flavours of fresh white peach. The sweetness is perfectly balanced by the acidity leading to a cleansing, long finish.*

### Winery information:

*The vineyard was initially planted by the Templiers, a religious order, in the 12th century. It expanded in the 14th century under the protection of the popes during their stay in Avignon. The strict rules and laws governing this appellation have become the base for the French laws concerning the "appellation contrôlée" wines.*

*Founded in 1781, Vidal-Fleury gained an international reputation very quickly. Thomas Jefferson's visit in 1787 was its first contact with the United States.*

*During the 1890s, Gustave Vidal married a daughter of the Fleury family. Thanks to her dowry, they replanted the vineyard following the [phylloxera](#) outbreak. As of the 1920s, the House took an interest in other wine-growing regions in the Rhone Valley. The Appellation was created in 1936.*

*Muscat de Beaumes de Venise has been part of Vidal-Fleury's range since 1947 and over the years has become one of their most recognised wines. It fuses refreshing acidity with fresh and dried fruit characters to produce an elegant sweet wine that can be enjoyed with fruit based desserts, cheeses or as an aperitif. Muscat de B Serve at a cool temperature of 8°C (48°F). Can be aged up to 15 years.*

### Vinification:

*Hand picking of the grapes took place at end September. Grapes has at least 252 gr/L of sugar (15° alcohol potential). [Fermentation](#) was in stainless steel tanks with [selected yeast](#) and temperature controlled at 20°C (68°F) until 8° - 10°. To stop the [fermentation pure alcohol](#) (96°) was added and the wine was cooled to 5°C (41°F).*

*"Mutage". Is a fortified wine. No [malolactic fermentation](#). Aged on lees with "[bâtonnage](#)" in tanks. [Unfined](#). Maturation in bottle 3 months before shipment.*

### Food Recommendations:

*Aperitif. Blue cheese. Foie Gras. Desert based on fruit, ice cream, black and strong chocolate.*

