



FAMILLE PERRIN

MUSCAT BEAUMES DE VENISE 2022

Located at the foot of the Dentelles de Montmirail, Beaumes de Venise benefits from a hot climate. This allows great maturities that produce a Vin Doux Naturel, pairing well with desserts and fruits.



THE VINTAGE

The 2022 vintage experienced contrasting climatic hazards which allowed to offer good quality grapes and a very promising aromatic complexity, with however a heterogeneous volume depending on the plots. Winter and spring were particularly mild and very dry, with the months of January and May proving to be the driest since the start of the 20th century, with record temperatures in May and June. These conditions allowed to maintain an excellent sanitary state of the vines, thanks to a total absence of disease. The summer was then very sunny with high temperatures that presaged high potential in terms of alcohol, but saving rains in mid-August allowed the grapes to slowly continue to mature. The harvest thus began on August 19th in very good conditions and 11 days ahead of 2021. It was punctuated by a few rainfalls in September which did not alter the superb quality of the grapes but made it necessary to carry out a light sorting in the vineyard. We have worked our rosés with finesse, for elegant, fruity and low-alcohol wines. The reds were gently vinified with delicate extractions which reveal particularly balanced wines. The first tastings suggest a 2022 vintage full of promise, with complex and aromatic palates and great balance.

LOCATION

On the Dentelles de Montmirail between the town of Carpentras and the village of Vacqueyras.

TERRIOR

Eroded porous limestone mixed with red clay and a large quantity of sand.

AGING

Muscat Beaumes-de-Venise is a sweet fortified wine, the winemaking process is specific. It begins in a classic way; The bunches are immediately pressed, then they are settled. Fermentation takes place at low temperatures. Then comes the “mutage”, an essential step in the process to keep at least 125 grams per litre of residual sugar. The whole process takes place in stainless steel vats, the wine is filtered and rapidly bottled.

VARIETALS

Muscat blanc à gros grains, Muscat blanc à petits grains

SERVING

Serve at 7°C-8°C (45°-46°F) with any dessert except chocolate desserts.

TASTING NOTES

Superb golden-yellow colour with shiny reflections. Particularly seductive, the nose reveals a magnificent aromatic bouquet with notes of acacia honey, almonds and juicy apricots. Round, generous and smooth, the palate is well balanced by a beautiful freshness with gourmet aromas of yellow fruit and the typical crunch of the grape variety. A very elegant wine, remarkably balanced.

GREEN PRACTICES

Organic Practicing