

Bernardins Muscat de Beaumes de Venise Hommage

Domaine des Bernardins

France - Rhone Valley - Beaumes de Venise AOC

The wine shows a golden hue with orangy highlights. Endearing nose of grape, orange peel and a honeyed accent. Mild at point of entry, spendid aromatic intensity, sultana, candied orange, rose petal and refined spice. Our Muscat de Beaumes de Venise has a great age ability.



Specifications

Appellation	Beaumes de Venise AOC
Varietals	75% Muscat petits grains blancs, 25% Muscat petits grains noirs
Agricultural Practices	Sustainable
Soil type	Poor sandy, arid soil with limestone and gritty zones of sandy mollasse
Vinification	Handpicked grapes. Grapes are pressed immediately to ferment juice without skins. Temperature controlled alcoholic fermentation; no added yeast. Fermentation is stopped to preserve the grapes' natural sweetness. Fortifying spirit is added at just the right moment. For Hommage, different vintages are blended together & then aged in stainless steel.
Pairings	The Hommage is a versatile companion to many deserts. Most expressive with dry biscuits and dry fruits, it retains all its character served with a fruit tart, puff paestry and chocolate or coffe desserts. To appreciate as well with duck breasts and figs. Served with a roquefort or a silton, it is marvellous. Simply as an aperitif with some dry fruit or grilled almonds. It's also a good compaignon for a classy cigars.

Codes, Weights and Measures

UPC	7 84585 02174 1
Units/Case	12
Unit Size	500 mL
Container	bottle
SCC	1 07 84585 02174 8
Case Weight	31
Cases/Pallet	50
Layers/Pallet	10
ABV	15.00%
SRP	\$ 55.99 USD 500mL Bottle

Reviews and News

NV Bernardins Muscat de Beaumes de Venise Hommage - 92 PTS - WE  
NV Bernardins Muscat de Beaumes de Venise Hommage - 90 PTS - WA