

# AOP MUSCAT DE BEAUMES DE VENISE doré

## TERRE BLONDE

*Gigondas*  
**LACAVE**  
LES VIGNERONS DE GIGONDAS



Light, golden color with green reflects.

A beautiful nose with strong floral accents.

A mouthful of hues of tangerine liqueur for an epicurean finish.

Service temperature:

To be tasted at 6 et 7°C.

Drink in its early youth.

To be serve as an aperitif or as part of your feasts, with foie-gras semi-cooked or taste it accompanied by a tasty cantaloupe from Cavaillon.

With a fruit tart.

**PROPRIÉTAIRES  
RÉCOLTANTS  
MIS EN BOUTEILLE  
À LA PROPRIÉTÉ**

**V**ineyards: located around the slopes of Beaumes de Venise, on the south facing slopes of the Dentelles de Montmirail.

**Soils:** sandy loam to the south, and argilo-calcareous to the north.

Hot and dry climate.

Yield: 25 hl/ha

**Harvested by hand**

Grape variety: Muscat petits grains

**Vinification:**

Direct pressing. Mastery of fermentation between 16 and 18° C.

The grapes must have a sugar content of 252g/l.

Mutage during fermentation with 95° alcohol. The wines must contain at least 110g /l sugar and titrate a minimum alcohol of 15%. After fermentation, cooling of the wine.

Maturing in stainless tank