

# MUSCAT DE BEAUMES-DE-VENISE

## LA PASTOURELLE



**DELAS**  
*Vignobles de la Vallée du Rhône*

### APPELLATION

MUSCAT DE BEAUMES-DE-VENISE

**VINEYARDS** : they cover the communes Beaumes-de-Venise, Suzette, Lafare and La Roque-Alric in the Vaucluse "département".

**SOILS** : made up of soft limestone, interspersed with sandstone zones and sandy molasse, it is light, and stony.

**CLIMATE** : mediterranean and warm, with natural shelter from the "Mistral" wind.

**SURFACE AREA UNDER PRODUCTION** : 511 hectares/1,262 acres. Authorized maximum yield is 30 hectolitres/hectare (1,7 US tons/acre).

### CHARACTERISTICS

The Muscat de Beaumes-de-Venise "La Pastourelle" comes from limestonebased clay soils on the southern border of the appellation. Grape Variety : White Muscat "à petit grain" (small grapes). Average Delas production: 6,000 to 8,000 bottles (75 cl.) per year.

### WINE MAKING

The grapes are picked by hand, through various pickings allowing each of them to achieve optimal maturity. After pressing and settling, the fermentation is carried out at a maximum of 59°F (15°C) for 21 days. Vierge alcohol is then added to stop the fermentation (fortifying), that's brings the wine to a minimum of 15°C/Vol alcohol content, and a residual sugar rate of 110g/litre.

### MATURING

The wines are aged in stainless steel vats to prevent any oxydation. Bottling is carried out after fining and filtering during the spring season that follows the crop.

### TASTING NOTES

The wine has a pale golden hue. The bouquet of this Muscat de Beaumes-de-Venise shows intense fruity and floral aromas. On the palate, this wine has deliciously elegant freshness. It is full-bodied without excess, and has lingering fruity aromas on a melon and lemon-tinged finish.

### FOOD AND WINE PAIRING

This very aromatic wine is ideal with fruit tarts.

