



# DOMAINE DU GRAND MONTMIRAIL

## Muscat de Beaumes de Venise

### ORIGIN

Rhône Valley, France

### APPELLATION

Muscat de Beaumes de Venise

### VINEYARD

Clay and limestone marl soils with southern sun exposure

### BLEND

100% Muscat Petite Grains

### FARMING

Hand-harvested and hand-sorted.

### WINEMAKING

Temperature controlled maceration.  
Fermentation for 2 months on fine lees and bâtonnage.

### AGING

Aged in stainless steel tank

Domaine du Grand Montmirail's dessert wine, 'Muscat de Beaumes de Venise', is nothing short of the product of an outstanding producer. The nose is full of blossom aromas as the palate is teased with citrus and orange peel which provides the wine with lovely freshness.

The 100% *Muscat Petits Grains* vines are planted in clay and limestone marl soils. The vines are perfectly situated to benefit from a sunny Southern exposure and are sheltered from the blistering Mistral winds by the cliffs, which form a natural amphitheater. The high elevation of the vineyards (1,300 feet) means cool fresh nights to counter the heat of the day.

These natural conditions lead to a supple and elegant wine. Yves Cheron applies his experience with a single-varietal as delicate as Pinot Noir to produce fine Rhone Valley wines. An entirely manual harvest is vinified in temperature-controlled stainless-steel vats, then aged in underground tanks (isolated and thermo-regulated).

Denis Cheron acquired the Domaine du Grand Montmirail after moving to the Southern Rhône in the 1960s from Burgundy's Côte de Nuits, where his son Yves was born and where he learned about winemaking with the delicate Pinot Noir grape. Yves took over operations in the 1980s. His philosophy is simple: small-production wines straight from the source. The domaine extends over hillsides and terraces of the Southern Rhône, including the appellations of Gigondas, Vacqueyras, and Beaumes de Venise.

### ACCOLADES

**This wine has not yet been rated**

