

# LATITUDE

## wine

### Muscat de Beaumes de Venise 2022

CUVEE N°44.09

This Muscat from Beaumes de Venise invite you to discover this unique terroir of the “Dentelles de Montmirail”. The Muscat with small grains is the only variety used in the production of this natural sweet wine.

Behind the enigmatic number of this vintage, you will find the exact latitude of the appellation. The tasting will becomes a real preamble to the journey ....

#### GRAPE-VARIETIES

100% Muscat with small grains

#### TERROIR

The vineyard is located in the heart of the Laces of Montmirail, an indented mountain range which delights lovers of the wild Nature and climbing addicts. The soil consists of marls and limestones. The vineyard spread along the hillsides and therefore benefit from the hours of maximal sunshine.

#### VINIFICATION

Manual harvest at optimal maturity by successive sorting.

The entire winemaking process is done at very low temperatures to preserve all the aromas. At the desired alcohol-sugar balanced, the fermentation is done according the tradition. At the desired alcohol/sugar balance, the fermentation is stopped by mutage according to the Balmean tradition.

#### TASTING NOTES

Delicate floral nose dominated by fresh rose and apricot. Also appear notes of candied lemon that make you want to discover this product in the mouth.

We then perceive all the freshness of this wine. Mix menthol flavors (white mint) and acacia honey.

The hobbyist will recognize this wonderful finale with aromas of Limoncello.

Tasting temperature: To taste fresh 12-13 ° C

#### SERVING SUGGESTIONS

As an aperitif or to accompany a lemon meringue pie or tarte tatin. To try on cheeses with marbled pasta

