

**MUSCAT DE BEAUMES DE VENISE 2015**  
**DOMAINE DE FONTAVIN**  
**COTE DU RHONE**

This is a prestigious Beaujolais Château that is fortunate enough to have some prime, well-exposed granite based vineyards in three Crus: Fleurie, Morgon, and Chiroubles. The traditional Beaujolais fermentation method is employed which, in addition to vinification of whole uncrushed bunches of grapes, also allows the wine some skin contact helping extraction of colour, tannin and flavour. This process is carried out in cement cuvees followed by maturation in large old oak foudres. These practices, together with the Château's remarkably old vines, result in full-flavoured structured but fine wine that, thanks to a not too heavy-handed approach to winemaking, allow the individual characteristics of the different crus to prevail.

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**TERROIR**

Clay limestone

**ALCOHOL**

13.5%

**GRAPE VARIETY**

100% Muscat Blanc

**WINEMAKING**

Organic farming. supply of sheep compost for soil life, leaf stripping. Manual harvesting. Sorting in the vineyard. Direct pressing, settling and fermentation at very low temperature. Mutage with alcohol. Sterile filtration at bottling.

**SERVICE TEMPERATURE**

10%

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**TASTING NOTES**

The palate is fine, elegant and persistent: we bake fresh grapes on honey notes. More complex aromas appear during aging: candied orange, dried apricot

**FOOD PAIRING**

Fruit desserts, aperitif, blue cheese, melon, foie gras..

