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wines worth sharing

Paul Jaboulet 'Muscat de Beaumes-de-Venise' 2013



Grape Varietal:	100% Muscat Blanc à Petits Grains
Growing Region:	Beaumes-de-Venise, Southern Rhône, France
Owner / Winemaker:	Caroline Frey

This Paul Jaboulet dessert wine is made in a unique method called '*Vin Doux Naturel*' - which translates as '*naturally sweet*'. But this is only part of the story, as we are talking about a wine made using 'mutage', the addition of grape spirit to the must, and added before fermentation is complete. This action kills the yeast, and the unfermented sugar creates a sweet wine, which is really a blend of wine, unfermented grape juice and added grape spirit.

This particular sweet wine named 'Le Chant des Griolles' - (*the song of Griolles*) - is crafted from 'Muscat à Petits Grains'. Beaumes-de-Venise is part of the Southern Rhône Valley wine region and this style of wine has been made in this area for nearly 2000 years. While the Papal Court was in residence in Avignon some 700 years ago, the wine was so popular, production had to be increased to meet demand. The wine area was given appellation contrôlée status in 1945.

The grapes are sourced from 40+ year old vines, and hand-harvested by successive passes in the vineyard. When pressed they have a minimum natural sugar content of 252g/l, with other bunches considerably higher. The sweet juice goes through a cold fermentation in stainless steel tanks while resting on its fine lees until it reaches 11% alcohol and then is stopped by the addition of neutral alcohol 'mutage' to reach the perfect balance between sweetness, richness and a fresh elegance.

In your glass, you will be greeted by a pale gold colour with shimmering reflections. The wine has aromas of white peach, tangerine, apricot marmalade and mango and acacia flowers entice the nose. The palate is generous with velvety notes of white honey, quince and candied fruits, with an elegant viscosity which is enhanced and perfectly balanced with a beautiful lifted fruit acidity to provide vibrancy and balance. The wine has an outstanding length and the wine has a lingering citrus freshness on the finish. A wine with generous flavours and personality.

Treat yourself - this wine is definitely worth sharing.

This 2013 Paul Jaboulet 'Muscat de Beaumes-de-Venise' has 15% Alc. Chill gently, and serve in an appropriate sweet-wine glass at 8-10°C.

Cellaring Potential:

Drinking perfectly this coming season; and will age well for another 6-7 years.

Food Pairing Suggestions:

Perfect wine pairing with apple and pear pastries, fresh fruit desserts, gelato & sorbets, along with creamy blue cheeses - *enjoy*.

An iconic dessert wine for all ages & occasions.

