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WINE  
COMPANY

## Muscat de Beaume de Venise, Reserve Vidal Fleury 37.5cl

£14.99

**Vintage:** 2015  
**Bottle Size:** 37.5cl  
**Alcohol %:** 15%  
**Country:** France

**Description:** Made from 100% Muscat à Petit Grain, this delicious sweet wine is deep yellow with golden highlights in colour with intense dried apricot, peppermint, grapefruit, lychee and honey aromas on the nose. A full-bodied wine with an unctuous mouthfeel showing vibrant acidity with honey, white fruits and grapefruit tang, giving way to some nutty notes mid-palate and finishing with long length.

**Cepages:** Muscat  
**Group:** French Country  
**Sub group:**  
**Colour:** Sweet  
**Closure:** Cork  
**Producer:**

**Website:** <https://www.vidal-fleury.com>

**Organic/Bio Status:**

**Food / cocktail match:** The perfect aperitif when served in a tall glass with ice as they do in the village of Beume de Venise - very refreshing, as I can vouch for personally having been served it in a street Café in the village (Theo). Also very good with Blue cheese, Foie Gras and lovely with chocolate!

**Food / cocktail recipe:**

**Press** "I loved Vidal Fleury's Muscat Beaumes de Venise and every time I taste a great wine from this appellation, I wonder why I don't drink more of them. Full-bodied, unctuous, thick, decadently sweet and honeyed, with tons of flower oil, caramelized citrus, marmalade and tangerine, this beauty has vibrant acidity, beautiful purity and a great finish. I wouldn't

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age it, as the point here is the purity of fruit" - Robert Parker, The Wine Advocate.

**Awards**

Gold Medal - Japan Wine Challenge.

1 Star - Le Guide Hachette des Vins.

**Other Info:**

Vidal-Fleury is the longest continuously operating winery and négociant in the Rhône Valley. It makes wines from appellations all over the valley using the important regional varieties Syrah, Grenache, Mourvèdre, Viognier, Roussanne and Marsanne.

The estate was founded in Côte Rôtie in 1781 and was one of the wine estates visited by Thomas Jefferson in 1787 during his time in France. Vidal-Fleury was established by the Vidal family and only took the Fleury name after a marriage between the two families at the end of the 19th century. In the 1920s, the company began expanding into appellations in the southern Rhône, while at the same time cementing its reputation as a Côte Rôtie producer.

Today, Vidal-Fleury makes red, white and rosé wine from appellations that include Châteauneuf-du-Pape, Saint-Joseph, Ventoux, Cornas and Condrieu. The signature wine is the single-vineyard La Chatillone from the Côte Blonde in Côte Rôtie. For over a decade during the first half of the 20th century Vidal-Fleury employed Étienne Guigal before he founded the major Rhône label E. Guigal. Guigal went on to buy Vidal-Fleury in 1984, although the two businesses continue to be run separately.