

# BEAUMES DE VENISE

## BLEND

70% Grenache, 20% Syrah and 10% Mourvèdre.  
A multi vintage blend from 2015-2016--2017 that reveals the complexity and remarkable freshness of these high altitude Beaumes de Venise terroirs. Maceration with viognier skins.

## TERROIR

The Beaumes de Venise terroir neighbours Gigondas and Vacqueyras. These Triassic soils (sand, limestone, clay) at the foothills of the Dentelles Sarrasines and the Grand Montmirail were specifically chosen for their high altitude (up to 600 metres above sea level) in order to impart freshness and elegance to the wine. The objective here was freshness and counterbalancing the impact of global warming.

## WINE MAKING

Long maceration (over a month) without mechanic extraction. The viognier skins are left in contact with the wine during maceration.

Aged for 15 months in :

- 1/3 new barrels (French and Austrian ok with a light level of toast)
- 1/3 small concrete vats
- 1/3 tuns

**SERVICE TEMPERATURE :** 15 - 17° C

## FOOD & WINE PAIRING

Porcini mushrooms in red wine - Foie gras - Piglet and prune stew - Honey glazed duck breast - Grilled swordfish - Dauphinois potatoes - Creamy garlic lentil and kale bake - Brie with walnuts

## RATING

**95/100 DUNNUCK**

**JEB DUNNUCK**

Coming from the higher elevation sites, the NV Beaumes de Venise Arcane Etoile is another elegant, finesse-oriented wine from Xavier that has both richness and freshness. A blend of Grenache, Syrah, and Mourvèdre as well as a small amount of Viognier from 2015, 2016, and 2017, it has something profound in its texture and balance. Notes of black raspberries, currants, dried flowers, lavender, and pepper are followed by a beautiful, full-bodied, elegant wine that might just be one of the greatest red wines to come from Beaumes de Venise.

