



# Domaine de la Pigeade

[www.lapigeade.fr](http://www.lapigeade.fr) Beaumes-de-Venise (Rhône Valley)

Very little sweet Muscat was made before 1945 when **Muscat de Beaumes de Venise** was classified an AOC for its **vin doux naturel**, but by the 1970s and 1980s its popularity in northern Europe was probably greater than Sauternes or sweet German wines. The wines, by law, must have an ABV of 15% and at least 110g/L residual sugar.

Domaine de la Pigeade was purchased in 1960 by the Vaute family who came from farming families but this domaine was the first generation of winemakers. Up until 1996 all fruit from the 25ha estate was sent to the cooperative but with the succession of the second generation, Thierry and his wife Marina, a cellar was built and the winemaking was brought in house.

The domaine sits outside the village of Beaumes, which is sandwiched in between the Dentelles de Montmirail and Mount Ventoux. Of the 25ha around 20 are Muscat blanc à petits grains averaging 35 years of age. The vines are planted on a argilo-calcaire and all weed control is manual. The fruit is harvested at a very low 30hl/ha.



**“The benchmark name for Muscat de Beaumes-de-Venise.**

**Fragrance, harmony, tight features sought over power, strength”** John Livingstone-Learmonth - drinkrhone.com

**2015 Muscat de Beaumes-de-Venise (Vin Doux Naturel) 750ml + 375ml** ★ ★ ★ ★ (★)

Note for 2011 vintage *“flint yellow, very clear robe. Graceful, floating nose that gives effortless harmony, is spot on, with pear-apricot, honeysuckle flowers present. A fine style of Muscat de Beaumes-de-Venise here. The palate is also collected around harmony, developing a salty clarity as it ends, is nicely crisp and has really good length. Grand for solo drinking, and also suited to fine flavours, and cheese. There is a tickle of apricot and pear at the end.*

*Very good, SoilToGlassTransfer wine. 15°. 2021-23”* **John Livingstone-Learmonth - Drinkrhone.com**



From vines averaging around 35 years old planted in the chalky limestone dominated slopes that typify the Dentelles de Montmirail where Beaumes de Venise is the last village on this rocky outcrop before the vast expanse of Provence spreads out to the south. The fruit is fully hand harvested and sorted before 100% destemming with maceration on skins for 10 hours at 3°C before pressing. The wine is then fermented at low temperatures before the addition of grape spirit for a light fortification bringing the must to exactly 15%, retaining natural grape sugars which are kept as close to the lowest limit of 110 g/litre of sugar. The wine is then racked off and stabilized before being left on fine lees for a further 2 months prior to bottling.

The Muscat from La Pigeade is characterized by its freshness and finesse and is to be found in many of the leading restaurants of the Rhône Valley. It is an ideal aperitif and also goes well with many desserts, especially ones with chocolate, or a fruit salad, or strawberries where some is also poured over the fruit. It is also a perfect companion for many blue cheeses.