



Terroir

- **Vineyards:** spreads out over the south-east side of the Dentelles de Montmirail Hills (between 100 and 600 metres altitude), and the communities of Beaumes de Venise, Lafare, Suzette and La Roque Alric in the Vaucluse county.
- **Soil types:** they are composed of soils coming from Oxonian marl, superior Cretaceous, and some Trias unique to the Côtes du Rhône.
- **Climate:** Mediterranean, hot because protected from the mistral wind by the Dentelles de Montmirail hillsides.

Production

- **Area under cultivation*:** 558 hectares, annual production: 20308 hl; basic yield: 38 hl/hectare.
- **Grape Variety mix:** Black Grenache 50% minimum, Syrah 25%, Mourvèdre and other grape varieties authorized by the Appellation 20% maximum, 5% white grape varieties.
- **Minimum alcoholic content:** 12.5%.

Tasting and drinking

- **Appearance:** deep ruby red, intense with a deep purple rim.
- **Nose:** a rich and powerful nose, ripe grape aromas combined with spicy notes, very ripe red and black fruit.
- **Palate:** this wine is ample and generous. The tannins are well-structured but supple. The result is structured and full-bodied.
- **At the table:** These elegant red wines are excellent with red meats (with or without sauce), with stews or even a truffle omelette.
- **Laying down:** for certain "cuvées" they are pleasant to drink young. The good vintages can be kept from 3 to 10 years.
- **News:** since 1943, the Appellation is known for its natural sweet wine, the Muscat from Beaumes de Venise. In 2005, the Appellation was consecrated as a "Cru" for its red wines which respect precise criteria:
 - Suppression of the wooded areas around the defined limits of the vineyard in order to preserve the countryside, the environment, favouring the natural balance and bio-diversity.
 - The grape harvest is manual only.
 - The yields are moderate and controlled (38 to 42 hl / hectare), with an average maximum load per parcel not exceeding 7000 kilos per hectare.
 - Enriching and flash treatment of the grapes are forbidden in the vinification.
 - The validity of the certificate of approval was brought back to 8 months to satisfy consumer demands.
- **Famous patrons:** Pline l'Ancien, Frédéric Mistral.



The words to express it

The name Beaumes de Venise comes from the Provençal word "balme" meaning grotto. They overlook the village ; Venise coming from "Venaissin", the famous "Comtat" district belonging to the Popes.

* Source: harvest statement 2006.

