



Passe Colline, AOC Ventoux, Rosé, 2019

AOC Ventoux, Vallée du Rhône, France

'Tasty wines for tasty moments', that's what the Rhonéa signature range stands for.

PRESENTATION

As in cooking, we carefully select terroirs and grape varieties to best express the original flavours of each appellation in a fruity, expressive style with silky tannins. Each cuvée is enjoyable from the moment it is bottled. The final blending is carried out with Chefs Disciples d'Escoffier, so that each wine is associated with the world of gastronomy from the start.

TERROIR

Passe Colline is made from grapes grown on three different types of soil, which explain its unique personality and suave flavour: hills with light sandy soil, slopes with zaffer, a mix of sandstone and sand sediment, and a terrace of fallen rocks propitious to winegrowing.

VINIFICATION

The Vignerons' Ventoux wines are made specifically to highlight their fruitiness. When it comes time to pick the grapes, they are always extremely aromatic, with an intoxicating smell. In order to make the most of this superb fruit, the Vignerons use state-of-the-art equipment to ferment the must at a temperature of 15-16°C. This gentle treatment results in naturally balanced and fruity wine, which is aged for a short while in temperature-controlled stainless steel vats and bottled early.

VARIETALS

Grenache noir 79%, Cinsault 12%, Carignan 5%, Vermentino 2%, Syrah 1%

13.05 % VOL.

SERVING

Best enjoyed young.

TASTING

The nose is very fruity, as well as elegant, and the wine is fresh and delicious on the palate. Just waiting to be tasted!

FOOD PAIRINGS






Ideal as an aperitif, or with grilled meats, white meats, and fish or fresh salads.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

