

Pierre du Diable

La Pierre du Diable Rouge, AOC Ventoux, Rouge, 2018

AOC Ventoux, Vallée du Rhône, France

PRESENTATION

This huge rock, called La Pierre du Diable, or “Devil’s Stone”, overlooks Notre Dame d’Aubune Chapel. According to legend, it has three claw marks left by the devil who wanted to destroy the chapel, which was saved by the Virgin Mary.

TERROIR

La Pierre du Diable 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.

WINEMAKING

This expertly fermented wine displays fine fruit aromas and is naturally balanced. Fermentation methods include daily délestage (rack and return) and cooling of the must. The wine undergoes short maceration (8 days) in order to preserve the feminine elegance of its tannin. Ageing is also short to make the most of the wine’s intrinsic fruitiness. It is therefore bottled early.

VARIETALS

Grenache noir, Syrah

SERVING

Best enjoyed young. Serve at 14°-16°C.

TASTING

Elegant, very fruity nose. Smooth with finely-grained tannin. Round and flavoursome.

FOOD PAIRINGS

Ideal with grilled meats, pork chops, and salads.

REVIEWS AND AWARDS

Médaille de Bronze

Concours Général Agricole Paris 2019 Médaille de Bronze



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