



## Création Grand Vin, AOC Vacqueyras, Blanc, 2016

AOC Vacqueyras, Vallée du Rhône, France

### PRESENTATION

Our Grands Vins Créations combine the art and the magic of wine... These rare cuvées come from our finest plots and only in the best vintages. They reflect our experience and our passion. The cream of Vacqueyras, it is the standard bearer for wines made by our artisan winegrowers.

### TERROIR

We spent a long time discovering the best vineyard plots for each grape variety in order to make Eternité.

### IN THE VINEYARD

Picking starts only when the grapes are tasted and found to be sufficiently ripe and concentrated.

### WINEMAKING

The grapes are entirely hand picked, destemmed, crushed, and fermented in stainless steel vats. The temperature is carefully monitored to ensure excellent aromatic expression.

### AGEING

Eternité stays on the skins for a long time to promote the gentle extraction of voluptuous tannins. It ages for a year, partly in vat and partly in new oak barrels, to enable the different grape varieties to marry and produce the best possible results.

### VARIETALS

Bourboulenc, Grenache blanc, Viognier

### TECHNICAL DATA

Residual Sugar: inférieur à 2 g/l

13 % VOL.

### SERVING

Enjoyable now, but will also age for up to 10 years. This wine is best served at room temperature and should be decanted an hour beforehand,

### TASTING

The bouquet features myriad aromas, especially overtones of apricot and tropical fruit. The freshness on the palate highlights a beautiful balance between roundness, delicacy, and a silky texture.

### FOOD PAIRINGS

A great wine that is well-suited to veal sweetbreads fried in olive oil, roast beef with morel mushrooms, coq au vin, and scrambled eggs with truffles.



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