



## Domaine de la Colline Bleue, AOC Rasteau, Rouge, 2022

AOC Rasteau, Vallée du Rhône, France

### PRESENTATION

Property of the Girard family for 3 generations, the estate is now run by Paul, also President of the Cave de Rasteau.

### TERROIR

The parcels selected for this cuvée have been planted the year Paul was born. The vines flourish on hills made of blue marls from the Pliocene era.

### WINEMAKING

Grenache, Syrah & Cinsault are vinified separately in concrete vats. Fermentation at controlled temperatures (28-30°C). Maceration lasts around 20 days.

### VARIETALS

Grenache 70%, Syrah 30%

### 15 % VOL.

Contains sulphites.

### SERVING

16-18°C

### TASTING

A perfect example of the typicity of Rasteau: beautiful dark color; notes of spices and ripe fruit on the nose. The mouth is rich and deep with longlasting aromas of red fruits and soft tanins.

### REVIEWS AND AWARDS



Or

Concours Général Agricole Paris Médaille d'or, 26/02/2024



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

