

NOS PARCELLAIRES



Rhonéa - Nos Parcellaires - Bel Air, AOC Beaumes de Venise, Rouge, 2021

AOC Beaumes de Venise, Vallée du Rhône, France

« Our Parcel Selections » highlights the best terroirs of our Winegrowers

PRESENTATION

Old vines, geological specificities, exposure and altitudes... For each appellation, our savoir-faire expresses through careful selection of plots, rigorous vinification and ageing methods to produce complex and elegant wines.

THE VINTAGE

2021 was atypical! Rain, frost... hopefully the vineyards in the hills of Beaumes de Venise suffered less. Lower temperatures have resulted in good natural acidity levels, which means lower alcohol in the final wines. Thanks to the great work of our team, we have harvested less quantities of grapes but all in very good quality.

TERROIR

Located north-east of the town of Beaumes de Venise, the terroir of Bel Air is recognizable thanks to its typical white color, due to marl and clay (100-140M years old)

WINEMAKING

Hand harvest at optimum maturity. Grenache grapes are destemmed, pressed and put into vats at controlled temperature (25°C) for a 18-days maceration. Syrah is fermented in whole bunches. The final blend is aged 12 months in vats with regular racking-off.

VARIETALS

Grenache noir 50%, Syrah 50%

SERVING

16-18°C

TASTING

Powerful yet refined nose of black fruits (blackberry and blueberry). Round and smooth, the mouth is deep and complex.

FOOD PAIRINGS

Meat in sauce, moussaka...



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

