Nos Parcellaires





Rhonéa -Nos Parcellaires - La Ponche, AOC Vacqueyras, Rouge, 2021

AOC Vacqueyras, Vallée du Rhône, France

PRESENTATION

Old vines, unique geological features, specific exposures & altitudes... In each appellation, the excellence of our expertise is showcased through the meticulous selection of distinctive parcels, careful winemaking and precise ageing for wines that are complex and full of character.

THE VINTAGE

This year's climatic events have upset the work of our winegrowers. Frost, hail & rains did not spare the region. This vintage will be remembered for being atypical, but also for resulting in qualitative, fresh, lush and tasty wines with limited volumes.

TERROIR

Our parcel selection comes from a micro-terroir on the "Plateau des Garrigues", at the foot of the Dentelles de Montmirail mountains, at 150m high. On this rich and friable clay soil, the vines - 50 years old on average - are deeply rooted and benefit from water supply and minerals throughout the year.

WINEMAKING

Harvest between the 18th & 24th Sept. Traditional vinification with long vating (25 days) and fermentation under controlled temperatures (28/30°C) with pumping over twice a day to develop the aromas.

AGEING

30% of the wine is aged in oak barrels (1 & 2 wines) for 12 months.

VARIETALS

Grenache 65%, Syrah 25%, Carignan 10%

15 % VOL.

Contains sulphites.

SERVING

14-16°C

TASTING

Powerful yet complex and elegant, this wine delivers nice notes of ripe fruits and spices. Long & well-balanced finish.

FOOD PAIRINGS

Stews and braised dishes, strong cheeses, grilled meats and rich vegetarian dishes (with eggplants, mushrooms or lentils)

REVIEWS AND AWARDS

John Livingstone-Learmonth

John Livingstone Learmonth





JEB DUNNUCK

89-91/100

Jeb Dunnuck, Jeb Dunnuck



