

Le Petit Trias, AOC Beaumes de Venise, Rouge, 2017 AOC Beaumes de Venise, Vallée du Rhône, France

# PRESENTATION

The Beaumes de Venise is located in the heart of the Dentelles de Montmirail in the Rhone Valley. This majestic mountain chain features a unique terroir surrounding the village of Beaumes de Venise. A geological fault has left outcrops of three different soil types aged 100 to 230 million years: the Terres Blanches de Bel Air, the Terres Grises des Farisiens, and the Terres Ocres du Trias. The artisan winegrowers of Beaumes de Venise selected the finest plots from each of these terroirs to reflect the outstanding personality of this rare natural setting. We invite you to discover each of these 3 terroirs and to taste the marvellous gifts nature has bestowed on us.

# TERROIR

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Second wine stemming from Earth of Trias at the heart of Beaumes of Venise, Le Petit Trias is a selection of young vines of grenache and Syrah who show all the potential of a great wine in the exuberance of its youth.

# WINEMAKING

The grapes are picked when perfectly ripe and handled with the greatest of care – destemmed, crushed, put into vat, and maintained at a carefully controlled temperature. Fermentation focuses on bringing out the wine's ripe fruit and spicy aromas. Rack and return, as well as regular aeration of the must during fermentation are responsible for smooth, silky tannin.

# VARIETALS

Grenache noir, Syrah

# SERVING

It is best enjoyed at a temperature of 17°C. It will reach its full potential in 5-7 years.

# TASTING

DARONTO

PRODUIT DE FRANCE

Le Petit Trias

BEAUMES DE VENISE CRU DES CÔTES DU RHÔNE

MIS EN BOUTEILLE À LA PROPRIÉTÉ

On the nose, hints of red and blackberry fruit and blended with toasty, cacao and masted coffee aromas. On the palate, the wine is soft with aromas of blackberries and mocha. The tannins are soft and silky.

# FOOD PAIRINGS

This is a great wine with roast beef, casseroles and cheeses.



TERROIR

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