



Château des Hautes Ribes, AOP Vacqueyras, Rouge 2023

AOC Vacqueyras, Vallée du Rhône, France

PRESENTATION

Château des Hautes Ribes rises up in the middle of the Hautes Garrigues vineyards of Vacqueyras. Created in 1830, the estate is surrounded by 30 hectares of Grenache, Syrah, and Mourvèdre vines. Located at the foot of the Dentelles de Montmirail, the vines are grown with loving care to produce a wine that is generous and incomparably flavoursome.

TERROIR

This Vacqueyras takes root in the scrubland on a stony, argilocalcareous.

WINEMAKING

Thanks to traditional vineyard techniques, the wine of Château des Hautes Ribes is the perfect expression of its terroir. The grapes are maintained at a low temperature for three days, to retain maximum fresh fruit aromas. Alcoholic fermentation takes place at 25-30°C, with a long vatting time of about two weeks.

VARIETALS

Grenache noir 60%, Syrah 30%, Cinsault 10%

SERVING

Best decanted and served at a temperature of approximately 18°C, this wine will reach its peak in 5 to 7 years.

TASTING

It has a complex bouquet including very ripe black fruit and spice. It is also elegant and well balanced on the palate.

FOOD PAIRINGS

This wine is ideal with beef, veal and mediterranean tomato pies.



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