



## Confidence, AOC Beaumes de Venise, Rouge, 2017

AOC Beaumes de Venise, Vallée du Rhône, France

*'Tasty wines for tasty moments', that's what the Rhonéa signature range stands for.*

### PRESENTATION

Our «Confidence» is like a secret: sensitive, rash, naive, and racy. The Vignerons de Beaumes de Venise are pleased to offer you this rare, elegant wine, a subtle revelation reflecting the intimacy of its terroir. Meticulous care, traditional hand-harvesting, and patient, gentle winemaking techniques - all the painstaking attention devoted by the winegrowers is revealed to winelovers as they taste the wine.

### TERROIR

Confidence is a historic blend from the Cave des Vignerons de Beaumes de Venise. It consists of wines from selected plots of zaffer, silt and clay, and limestone soil up to altitudes of 300 metres.

### IN THE VINEYARD

The grapes are picked when perfectly ripe and handled with the greatest of care.

### VINIFICATION

The grapes are destemmed, crushed, put into vat, and maintained at a carefully controlled temperature. Fermentation focuses on bringing out 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 60%, Syrah 23%, Viognier 5%, Roussanne 5%, Carignan 5%, Mourvèdre 2%

### SERVING

This wine is enjoyable young, but has an ageing potential of 5 to 7 years. Best served at 16-18°C.

### TASTING

The color is garnet, brilliant. Fragrances of spices come to bewitch your senses; some blood orange peels make you guess old grenaches of beautiful concentration. The palate is beautiful; a wide aromatic palette elegantly coats fine and well-integrated tannins. The persistence is astonishing; long seconds are necessary to finally forget the notes of pepper, laurel, raspberry, jammy strawberry... Remarkably complex, this wine is to be drunk with delight! Open one hour before serving at around 17°C.

### FOOD PAIRINGS

A full-bodied meat will do it justice: shoulder of lamb braised with rosemary and melting potatoes, chicken tagine with prunes, for a welcome hint of sweetness. For vegans, try a celery risotto style: this vegetable, when cooked successfully, develops a natural sweetness that will echo this rich and heady wine.

### REVIEWS AND AWARDS

Médaille d'Argent

Argent

Concours Général Agricole Paris 2019 Médaille d'argent



Médaille d'Argent  
Concours des Vins d'Orange 2019

Médaille d'Argent  
Concours des vins de Vinsobres 2018



Argent  
The Global Grenache Masters Argent

