

Pierre du Diable

La Pierre du Diable Rosé, AOC Ventoux, Rosé, 2017

AOC Ventoux, Vallée du Rhône, France

PRESENTATION

This huge rock, called La Pierre du Diable, or “Devil’s Rock”, overlooks Notre Dame d’Aubune Chapel. According to legend, it has three claw marks left by the devil who wanted to destroy the chapel, which was saved by the Virgin Mary.

TERROIR

La Pierre du Diable is made from grapes grown on three different types of soil, which explain its unique personality and suave flavour: hills with light sandy soil, slopes with zaffer, a mix of sandstone and sand sediment, and a terrace of fallen rocks propitious to winegrowing.

WINEMAKING

The Vignerons’ Ventoux wines are made specifically to highlight their fruitiness. When it comes time to pick the grapes, they are always extremely aromatic, with an intoxicating smell. In order to make the most of this superb fruit, the Vignerons use state-of-the-art equipment to ferment the must at a temperature of 15-16°C. This gentle treatment results in naturally balanced and fruity wine, which is aged for a short while in temperature-controlled stainless steel vats and bottled early.

VARIETALS

Grenache noir, Syrah, Cinsault, Carignan

SERVING

Best enjoyed young.

TASTING

The nose is very fruity, as well as elegant, and the wine is fresh and delicious on the palate. Just waiting to be tasted!

FOOD PAIRINGS

Ideal as an aperitif, or with grilled meats, and salads.



Rhonéa
228 Route de Carpentras, 84190 Beaumes de Venise
Tel. 04 90 12 41 00 - contact@rhonea.fr
www.rhonea.fr     

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

