



Fontimble, AOC Vacqueyras, Blanc, 2019

AOC Vacqueyras, Vallée du Rhône, France

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

PRESENTATION

As in cooking, we carefully select terroirs and grape varieties to best express the original flavours of each appellation in a fruity, expressive style with silky tannins. Each cuvée is enjoyable from the moment it is bottled. The final blending is carried out with Chefs Disciples d'Escoffier, so that each wine is associated with the world of gastronomy from the start.

TERROIR

Cru Vacqueyras is a blend of wines from various parts of the appellation with different terroirs : soils with river stones on the surface, zaffer, and deep clay.

VINIFICATION

Our vineyard management and winemaking methods, handed down through several generations, make the very most of the Vacqueyras terroir. The grapes are brought to the winery in the cool of the early-morning and undergo skin contact at 10°C to extract all the fresh fruit flavours and roundness.

AGEING

The wine is then aged on its lees to retain maximum freshness.

VARIETALS

Viognier, Roussanne, Bourboulenc

SERVING

Served chilled, but not iced : 8-12°C. Best enjoyed young

TASTING

The intense bouquet has delicate white flower overtones and hints of dried fruit. The wine is round, elegant, and full-bodied on the palate, with plenty of character.

FOOD PAIRINGS

This wine makes an ideal aperitif, as well as a good accompaniment to fish in beurre blanc sauce, trout meunière, gourmet salades or shellfish.

REVIEWS AND AWARDS



Argent






Concours Général Agricole Paris Médaille d'argent, 24/02/2020



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

