



Rhonéa - Orior, Côtes du Rhône, Blanc, 2023

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

RHONÉA, as the name suggests, is the trusted choice for Rhône Valley wines. Our Artisans winegrowers & winemakers have been committed since 1925 to bring you the best from our vineyards & let you taste more than just wine, but the quality & authenticity of our terroirs.

THE VINTAGE

2023 was a year full of contrasts: warm temperatures at the end of December and beginning of January raised concerns about early budding; a return to normalcy continued until February with relatively cool weather; a persistent drought accompanied by a strong Mistral wind, followed by regular rainfall until the end of June. Thanks to constant vigilance in the vineyards, the berries were healthy and well-ripened when harvest started, promising one of the finest vintages of the past decade.

TERROIR

Clay terraces and limestone scree slopes.

WINEMAKING

The grapes are harvested during the coolest hours of the day to preserve the aromas of the berries. Upon their arrival in the winery, they are pressed, and then the winemaking process continues in a traditional manner.

AGEING

6 months in oak barrels to develop structure and secondary aromas.

VARIETALS

Grenache blanc 55%, Roussane 20%,
Viognier 15%, Clairette 10%

13.5 % VOL.

Contains sulphites.

SERVING

11-14°C

TASTING

A beautiful pale yellow robe with green reflections, shiny. An intense and subtle nose, combining aromas of white flowers (hawthorn), citrus (lemony freshness) with a fine woody touch (toasted and buttery notes). The palate reveals itself rich and elegant, long and remarkably balanced.

FOOD PAIRINGS

Pairs well with charcuterie or white meats.

