



Rhonéa - Nos Grands Vins, Icon, AOC Rasteau, Rouge, 2013

AOC Rasteau, Vallée du Rhône, France

Our Grands Vins Créations combine the art and magic of winemaking...

PRESENTATION

These rare cuvées come from our finest plots and only in the best vintages. They reflect our experience and our passion to produce racy and elegant wines.

TERROIR

Grenache from Saint-Didier, Girards, Chaberte and Crapons districts, with typical yellow clays - vines aged 40 to 90 years.

Syrah on deep clays from the Encostes and Combe Julière districts - vines aged 15 to 40

Mouvèdre on gravels covering deeper marls - vines aged around twenty years.

Seven plots and six winegrowers have been selected for this cuvée.

WINEMAKING

Hand harvest. Grapes are transported to the cellar in whole bunches. Traditional vinification with long maceration.

VARIETALS

Grenache noir, Mourvèdre, Syrah

SERVING

16-18°C

TASTING

Intense and complex nose of red fruits, thym, laurel, black olive and balsamic notes.

The mouth is velvety and large, well-balanced between softness and freshness. The final is very long, on red ripe fruits and pepper.

FOOD PAIRINGS

Red meat, roasted pork in sauce, for great occasions.

