Nos Parcellaires



Rhonea - Nos Parcellaires- Les Encostes Rasteau, Rouge, 2020

AOC Rasteau, Vallée du Rhône, France

PRESENTATION

« Our Parcel Selections » highlights the best terroirs of our winegrowers: old vines, geological specificities, exposure and altitudes... For each appellation, our savoir-faire expresses through careful selection of plots, rigorous vinification and ageing methods to produce complex wines.

THE VINTAGE

2020 is an early vintage with impressive ripeness and exceptionally healthy grapes. After the substantial fall rains, the soil's water reserves were fully recharged. The dry summer led to a great concentration in the berries, and the light early September showers secured a harvest at peak maturity.

TERROIR

Selected plots are located in the "Les Encostes area, on the Crapon terraces. This emblematic soil of the appellation is composed of blue marl from the Pliocene era on a fine sand bed covered with colluvium. Vines are north-oriented, which allows them to avoid any water stress.

WINEMAKING

Harvest started on the 2nd of october at optimal maturity. On arrival in the cellar, the harvest is completely destemmed. Long maceration with partial punching down. Fermentation at controlled temperatures. Ageing in concrete tanks for 12 months before bottling.

VARIETALS

Contains sulphites.

Grenache 55%, Syrah 30%, Mourvèdre 15%

SERVING

14-16°C

FOOD PAIRINGS

Fresh tagliatelle all'arrabiata and olive oil, chili con carne, grilled & spicy vegetables...

REVIEWS AND AWARDS



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Concours des Grands Vins de France à Macon





Wine Spectator

90/100

"A bold, exuberant style, with a lot of personality and generous notes of inviting fruit and mulling spices. Boasts black cherry, licorice and crushed graphite elements on a full-bodied, fleshy profile. Stays focused, thanks to solid, well-built tannins. Substantial, gutsy and charming"

Wine Spectator



