



## Rhonéa - Passe Colline, AOC Ventoux, Rouge, 2021

AOC Ventoux, 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

Hills with light sandy soil, terrace of fallen rocks

### WINEMAKING

Daily délestage (rack and return) and cooling of the must. The wine undergoes a short maceration (8 days) in order to preserve delicate tannins.

### AGEING

Short ageing in vats and early bottling to keep the fruitiness of the wine.

### VARIETALS

Carignan, Grenache, Syrah

### TECHNICAL DATA

Residual Sugar: inférieur à 2 g/l

14 % VOL.

### SERVING

14-16°C.

### TASTING

Intense color of fresh cherry. Nose of raspberry, blackberry, bramble and pepper notes. Mouth of ripe and juicy fruits. Soft tannins

### FOOD PAIRINGS

Rumsteak served with melting carrots, beef tartare with capers, soy protein burger

