Nos Parcellaires



Rhonéa -Nos Parcellaires - L'Hérein, Côtes du Rhône Villages Visan, Rouge, 2020

AOC Côtes du Rhône Villages Visan, 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

A sunny vintage with a rainy spring and a dry summer. The vinification revealed a remarkable quality of wine with a beautiful aromatic richness.

TERROIR

The parcels are located on the banks of the L'Hérein river, on marl terraces covered with tertiary pebbles This soil

shelters a water table at less than 3 meters which allows the vine to have a good water supply all year long.

40 years old vines on average at 150m high.

WINEMAKING

Harvest started on the3th september. Grapes are destemmed on arrival at the cellar. Fermentation at controlled temperature (25/27°C) with two pumping over per day. Vatting for about 15 days. Ageing in concrete tanks for 12 months.

VARIETALS

Syrah 51%, Grenache 49%

Contains sulphites.

SERVING 14-16°C

TASTING

"Added length and purity in this spicy, intense & flavorful Côtes du Rhône Villages. It has character and persistence." Thierry Desseauve (Bettane & Desseauve - 2022)

FOOD PAIRINGS

Grilled rosemary chicken, baked salmon with lemon-dill sauce, tomato basil pasta, grilled vegetable platter...

REVIEWS AND AWARDS



91/100

"Supplément de longueur et de pureté dans ce Côtes-du-Rhône épicé, intense et savoureux. Il a du caractère et de la persistance." Guide Bettane et Desseauve des vins de France





11 FFGE

1/2

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89/100 "– A rich and smoky red with dark berries, sweet spices and mocha. Medium body with a linear character and some black pepper towards the finish." James Suckling, 19/07/2023







11 FFGE

2/2