

Ma Belle

P O M E L L E



Ma Belle Pomelle, AOC Ventoux, Rosé

AOC Ventoux, Vallée du Rhône, France

PRESENTATION

This rare wine is made from a selection of grapes picked at the first light of dawn to fully preserve the freshness and finesse of its aromas. Elegance and delicate colour usher in the precious heart of Ma Belle Pomelle.

THE VINTAGE

One of the best of the 10 past years!

TERROIR

The Grenache vines on our sandy soil account for the wine's finesse. The complementary varieties – Grenache and Cinsault – contribute complexity and a strong personality.

IN THE VINEYARD

Harvested in the coolest part of the morning to preserve the freshness of the aromas.

WINEMAKING

Ma Belle Pomelle receives special care and attention from our cellar master, who makes the wine traditionally to retain all its subtle aromas of citrus and white flowers.

VARIETALS

Grenache noir, Cinsault

SERVING

10-12°C.

TASTING

The delicate, charming bouquet is very expressive, with citrus and pomegranate aromas. The wine is delicious and thirst-quenching on the palate. The fresh, crunchy fruit flavours make this the perfect summer wine.

FOOD PAIRINGS

It is ideal with summer meals, delicatessen salads.



Rhonéa
228 Route de Carpentras, 84190 Beaumes de Venise
Tel. 04 90 12 41 00 - contact@rhonea.fr
www.rhonea.fr     

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

