

Rhonéa - Nos Grands Vins, AOC Vacqueyras, Rouge, 2019

AOC Vacqueyras, Vallée du Rhône, France

PRESENTATION

ÉTERNITÉ is a divine wine in the truest sense of the word. This «divine» wine is somehow out of time and adheres to no strict rules. Éternité reflects the rigorous work of men who make the most of our terroir to produce the best possible wine. It is one of the jewels of Cru Vacqueyras, and epitomises the quality produced by our artisan winegrowers.

IN THE VINEYARD

We spent a long time discovering the best vineyard plots for each grape variety in order to make Eternité. Picking starts only when the grapes are tasted and found to be sufficiently ripe and concentrated.

WINEMAKING

The grapes are entirely hand picked, destemmed, crushed, and fermented in stainless steel vats. The temperature is carefully monitored to ensure excellent aromatic expression. Eternité stays on the skins for a long time to promote the gentle extraction of voluptuous tannins.

AGEING

It ages for a year, partly in vat and partly in new oak barrels, to enable the different grape varieties to marry and produce the best possible results.

VARIETALS

Carignan, Grenache noir, Syrah

TECHNICAL DATA

Residual Sugar: 2 g/l

14 % VOL.

SERVING

Enjoyable now, but will also age for up to 10 years. This wine is best served at room temperature and should be decanted an hour beforehand, especially if served young.

TASTING

A wonderfully aromatic bouquet with overtones of black fruit, blueberries, and spice, accompanied by hints of vanilla. Lovely balance on the palate with a silky texture and velvety tannin. Round and full-bodied. Long, lingering aftertaste with fruit and liquorice nuances, leading to a richly satisfying sensation of... eternity.

FOOD PAIRINGS

A great wine that is well-suited to veal sweetbreads fried in olive oil, roast beef with morel mushrooms, coq au vin, and scrambled eggs with truffles.

REVIEWS AND AWARDS

JEB DUNNUCK 92/100
Jeb Dunnuck

