



Rhonéa - Le Pas de Montmirail, AOC Gigondas, Rouge, 2021

AOC Gigondas, 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 express the best of each appellation in a fruity, expressive style with silky tannins. Each cuvée is immediately enjoyable. The final blend is carried out with Chefs "Disciples d'Escoffier", so that wine & gastronomy can be best paired.

TERROIR

Parcels selected in the "Grand Montmirail" and "Trois Yeux" areas, in the Dentelles de Montmirail, on calcareous soils.

WINEMAKING

Grapes are destemmed and fermentation is made under controlled temperature. Punching down of the cap. The wine stays on the skins for 15 days.

VARIETALS

Grenache, Syrah

SERVING

Best decanted and enjoyed at 16-18°C.

TASTING

Light garnet color with purple reflections. Notes of dried flowers, roses, peonies on the nose. Smooth and fresh mouth with a velvety structure.

FOOD PAIRINGS

Confit of beef chuck; roasted lamb; veggie cannellonis

REVIEWS AND AWARDS

Jancis Robinson
JancisRobinson.com

15.5/20

"Brooding dark nose, cassis, liquorice and cinnamon. A rounded and ripe mouthfeel with supple tannins, good freshness. Attractive and easy-going style, voluptuous and appealing."

Jancis Robinson

John Livingstone-Learmonth
The Grange of the Rhône

John Livingstone Learmonth

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.

