



Rhonéa - Porte d'Autanne, AOC Cairanne, Rouge, 2021

AOC Cairanne, 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.

LOCATION

3 complementary soils on hillsides and terraces: white limestone clay, red clay and sand.

WINEMAKING

Manual harvest. Traditional vinification in stainless steel vats with regular punching down and pumping over at controlled temperature (28-30°C). Long vatting (25-28 days).

VARIETALS

Grenache noir, Syrah, Carignan

SERVING

16-18°C

TASTING

Nose of black and red fruits. Aromas of spices and fruits on the mouth. A well-balanced wine with soft tannins.

FOOD PAIRINGS

Grilled meat, veggie lasagna, cheeses

REVIEWS AND AWARDS



Or
Concours des vins d'Orange Or

