



Rhonéa - Fontimble, AOC Vacqueyras, Rosé, 2022

AOC Vacqueyras, 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.

TERROIR

Grapes grow on complementary terroirs: round pebbles, clay and limestone

IN THE VINEYARD

Harvest at the coolest hours of the day to preserve freshness and fruity aromas.

WINEMAKING

Cold skin soaking for 12 hours (10°C). Grapes are pressed slowly and only the first juices are kept. Alcoholic fermentation at 16-18°C.

VARIETALS

Grenache, Cinsault

SERVING

8-12°C

TASTING

Nose of raspberry, blackberry and red fruit. Delicate pink pepper on the finale. Very refreshing.

FOOD PAIRINGS

On its own or with Provencal meals: cold "ratatouille" (mixed vegetables), grilled chops with herbs, summer salads...

