



Domaine Pied Redon, AOP Beaumes de Venise, Rouge, 2023

AOC Beaumes de Venise, Vallée du Rhône, France

PRESENTATION

The vines tended by the Anres family are located in a haven of peace, on terraces facing due south at the foot of the Dentelles de Montmirail.

TERROIR

Located on the south of the Dentelles de Montmurail, this wine owns a historic blend from the Cave des Vignerons de Beaumes de Venise. It consists of wines from selected plots of zaffer, silt and clay, and limestone soil up to altitudes of 300 metres.

WINEMAKING

Vinification takes place in thermo-regulated concrete tanks. The cap is punched twice everyday for a smooth extraction of tannins. Maceration lasts 12 days, and then the different wines are filtered before blending.

VARIETALS

Grenache noir 56%, Syrah 29%, Mourvèdre 15%

SERVING

14-16°C

TASTING

Deep purple robe, with cherry tints. The nose is quite powerful, complex nose. A dominance of red fruit, with a hint of cinnamon. The Mouth is well balanced with young fine tannins, the basis for ageing well.

FOOD PAIRINGS

It will be perfect with mushroom risotto, grilled steaks, or roast leg of lamb.



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.

