



Rhonéa - Roque Colombe, AOC Châteauneuf-du-Pape, Blanc, 2021

AOC Châteauneuf-du-Pape, 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

Rocky and sandy soil.

WINEMAKING

Hand-harvest at optimum maturity in small crates at dawn to benefit from cool temperatures, After pneumatic pressing and cold settling, fermentation at low temperatures lasts 8-10 days.

AGEING

Part of the blend is aged 6 to 8 months in oak barrels.

VARIETALS

Grenache blanc 49%, Picpoul 29%, Roussanne 22%

SERVING

10-12°C

TASTING

Floral nose with honey notes, candied fruits and sweet spices aromas. Fresh though large mouth with aromas of hazelnut and canned peaches. Very long finish and impressive depth.

FOOD PAIRINGS

Farm poultry with morel mushrooms, pasta with truffles, sea bass...



Rhonéa

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

