



Rhonéa - Dom Venitia, AOC Beaumes de Venise, Rouge, 2021

AOC Beaumes de Venise, 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

30-years old vines

TERROIR

Syrah on sandy soils from the Miocène period (softness & roundness). Grenache on limestone soils in the heights of the village of Lafare (freshness).

IN THE VINEYARD

Manual harvest at optimum maturity

WINEMAKING

Grenache grapes are lightly crushed. Syrah grapes are vinified in whole bunch to get a maximum of fruits. Short vatting (12-15 days) at controlled temperature (27°C).

VARIETALS

Grenache, Syrah

SERVING

16-18°C

TASTING

Intense nose of red and black berries, liquorice and laurel. Full-bodied, fruity, violet, herbal spices. Impressive length.

REVIEWS AND AWARDS

**bettane +
desseauve**

89/100

"Un vrai classique de l'appellation sur le registre du plaisir. Aromatique élégante et fruitée, finesse de corps. Buvabilité immédiate qui gagnera en profondeur pendant un ou deux ans."

Guide Bettane et Desseauve des vins de France

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

