





Artisans Vignerons





# Rhonéa - Passe Colline, Ventoux, White, 2023

AOC Ventoux, Vallée du Rhône, France

## PRESENTATION

RHONÉA, as the name suggests, is the trusted choice for Rhône Valley wines. Our Artisans winegrowers & winemakers have been committed since 1925 to bring you the best from our vineyards & let you taste more than just wine, but the quality & authenticity of our terroirs.

## THE VINTAGE

2023 was a year full of contrasts: warm temperatures at the end of December and beginning of January raised concerns about early budding; a return to normalcy continued until February with relatively cool weather; a persistent drought accompanied by a strong Mistral wind, followed by regular rainfall until the end of June. Thanks to constant vigilance in the vineyards, the berries were healthy and well-ripened when harvest started, promising one of the finest vintages of the past decade.

#### TERROIR

Passe Colline is made from grapes grown on three different types of soil, which explain its unique personality and suave flavour: hills with light sandy soil, slopes with zaffer, a mix of sandstone and sand sediment, and a terrace of fallen rocks propitious to winegrowing.

## WINEMAKING

The grapes are cooled to preserve their colour and fresh fruit aromas. They undergo a short maceration before being pressed. Alcoholic fermentation takes place in concrete wine tanks, under controlled temperatures.

## VARIETALS

Clairette, Grenache blanc, Rolle ou Vermentino Contains sulphites.

#### **SERVING** 10-12°C

#### TASTING

Lime zest, crunchy pear, grapefruit and hints of white flowers. Refreshing and round, wellbalanced.

## FOOD PAIRINGS

It will go wonderfully with a salad of endives, walnut shavings and blue cheese with a few pieces of pear. But also a fish with a melt-in-the-mouth texture, such as a back of cod en papillote, decorated with candied lemon and turnips golden ball. Finally, why not imagine a Moroccan cucumber salad with orange blossom and maple syrup.



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