



Rhonéa - Passe Colline, Ventoux, Red, 2024

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

2024 has been full of weather challenges. Spring brought disease pressure, summer droughts reduced yields, and heavy rains in September added to the difficulties. Even so, the great quality of the wines reflects the skill, dedication, and great adaptability of our Artisans winegrowers and winemakers.

TERROIR

Hills with light sandy soil, terrace of fallen rocks

WINEMAKING

Daily rack and return, and cooling of the must. The wine undergoes a short maceration (8 days) in order to preserve delicate tannins.

VARIETALS

Grenache noir, Syrah, Carignan

Contains sulphites.

SERVING

12-14°C

TASTING

Deep ruby with violet hues. Expressive nose with dominant notes of blackberry and raspberry, with underlying hints of garrigue. The palate is medium-bodied with finely structured tannins. The wine shows precision and lift, thanks to its natural acidity. Fruit-driven profile supported by discreet oak influence. Long and smooth finish where juicy red and black fruit mingle with subtle spice and a touch of vanilla. A fresh, balanced, and food-friendly style, for a modern interpretation of southern Rhone elegance.

FOOD PAIRINGS

Beef stew (Kalops), roasted celeriac, flatbread wrap with sausage, mashed potatoes and pickles, BBQs...

Rhonéa

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

