



Rhonéa - Légende des Toques, AOC Côtes du Rhône Organic, Rosé, 2022

AOC Côtes du Rhône, 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

Limestone soil with clay subsoil.

WINEMAKING

Grapes are entirely destemmed and lightly crushed. The must is naturally decanted from its lees at a temperature of 12°C, then cold fermented.

AGEING

Ageing on the lees for 3 months, then bottling in spring to preserve the freshness and the fruity aromas.

VARIETALS

Grenache, Syrah, Carignan

TECHNICAL DATA

Residual Sugar: inférieur à 2 g/l

13 % VOL.

SERVING

12-14°C

TASTING

Nose of red fruits, round and showing complex flavours on the palate.

FOOD PAIRINGS

Gilled meats, gourmet salads, mild cheeses.

REVIEWS AND AWARDS

""Gelée de rose, orange sanguine, anis et feuille de tomate. Un rosé qui convient autant à l'apéro qu'aux repas estivaux""

Marc Van Hellemont, Les 5 du Vin



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





87/100

"Offering texture, but with a subtle palate, this summertime rosé coats the palate with fresh bing cherries and wild strawberries. Pair with dishes with a salty element to highlight the wine's fruit profile."

Wine Enthusiast

