

NOS PARCELLAIRES

Rhonéa - Nos Parcelles, Les Hauts du Village, AOC Rasteau, Rouge, 2022

AOC Rasteau, Vallée du Rhône, France

PRESENTATION

« Our Parcel Selections » highlights the best terroirs of our Artisans Winegrowers. Old vines, unique geological features, specific exposures & altitudes... In each appellation, the excellence of our expertise is showcased through the meticulous selection of distinctive parcels, careful winemaking and precise ageing for wines that are complex and full of character.

THE VINTAGE

Between heat and drought, the weather conditions have been challenging again this year. However, thanks to the remarkable resilience of our vines and the dedicated efforts of our Artisan Winegrowers and technical staff, the 2022 vintage promises to be of outstanding quality.

TERROIR

Our parcel selection comes from silty colluvions (Miocene period), between 150 & 300m high

WINEMAKING

Manual harvest (from 28. to 30. Sept.). Traditional vinification with long maceration (15/20 days). Part of the blend is aged in oak-barrels for 12 months.

VARIETALS

Contains sulphites.

Grenache noir 50%, Mourvèdre 30%, Syrah 20%

SERVING

14-16°C

TASTING

The nose is rich, on aromas of black fruits, vanilla and spices. The mouth is round, well-balanced with velvety tannins and a long finish.

FOOD PAIRINGS

Braised beef, hearty stews, mature cheeses, dark chocolate desserts

REVIEWS AND AWARDS

Forbes

93/100

"Rich, ripe, approachable aromas (chocolate, black berries). Firm tannic backbone"

Forbes, 05/05/2024

Silver /Argent

Autumn Masters 2024, The Drinks Business

drinks
business



Rhonéa
228 Route de Carpentras, 84190 Beaumes de Venise
Tel. 04 90 12 41 00 - contact@rhonea.fr
www.rhonea.fr 

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



1/1

1P2NBE