



Rhonéa - Prestige, Rasteau, Red, 2023

AOC Rasteau, 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.

LOCATION

Old Grenache, Syrah & Mourvèdre grow on sunny southern slopes around the village.

TERROIR

Clay and limestone terraces with round pebbles and blue marls. 200/250m alt.

WINEMAKING

Grapes are sorted and destemmed. Each grape is vinified separately. Long vatting (3 weeks) with pumping-over. To elaborate the final blend, we select only the vats with the most aromatic and complex expression. Syrah grapes are partially aged in oak barrels of 228l during 12 months (new, 1- and 2-years-old barrels).

VARIETALS

Grenache, Syrah, Cinsault

Contains sulphites.

SERVING

14-16°C

TASTING

A racy and complex wine, with a good ageing potential

FOOD PAIRINGS

Steak and kidney pudding, roast lamb with mint sauce, aubergine and tomato bake.



Rhonéa

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

