



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

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.

