

NOS PARCELLAIRES

Rhonea - Nos Parcellaires, Les Hauts du Village, AOC Rasteau, Rouge, 2020

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

2020 is an early vintage with impressive ripeness and exceptionally healthy grapes. After the substantial fall rains, the soil's water reserves were fully recharged. The dry summer led to a great concentration in the berries, and the light early September showers secured a harvest at peak maturity.

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 6 to 8 months.

VARIETALS

Grenache noir 60%, Syrah 30%, Mourvèdre 10%

Contains sulphites.

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

**LE GUIDE
HACHETTE
DES VINS**

1 étoile - Vin très réussi

"... Bien ouvert, le nez fleurit bon la griotte, le cassis et la racine d'iris, nuancés d'une touche grillée. Ronde, charnue, soutenue par des tanins fins et soyeux, la bouche se tend agréablement dans une finale dynamique à l'amertume réglissée. Charmeur et à boire."

Guide Hachette 2024, Le Guide Hachette des Vins



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

