



Grande Cuvée, AOC Côtes du Rhône, Rouge, 2022

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

Grande Cuvée is a red Côtes du Rhône that embodies all the richness and complexity of its terroir. Produced from a carefully selected parcel, it is distinguished by its fruity character and generosity on the palate.

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

Limestone soil covered by clayey rocks.

WINEMAKING

Short cold pre-fermentation maceration locks in fresh fruit aromas. Fermentation takes place at 25°C with pumping over.

VARIETALS

Grenache noir, Syrah, Carignan

SERVING

16-18°C

TASTING

Nose of fresh black fruits (blackcurrant, blueberries). Smooth and round mouth with generous fruits and spices. Well-balanced, fruity and juicy.

FOOD PAIRINGS

Grilled poultry, Périgord salad, charcuterie & cheese board.



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

