



## Rhonéa - Tradition, AOC Rasteau, Rouge, 2020

AOC Rasteau, Vallée du Rhône, France

'Tasty wines for tasty moments', that's what the Rhonéa signature range stands for.

### PRESENTATION

As in cooking, we carefully select terroirs and grape varieties to best express the original flavours of each appellation in a fruity, expressive style with silky tannins. Each cuvée is enjoyable from the moment it is bottled. The final blending is carried out with Chefs Disciples d'Escoffier, so that each wine is associated with the world of gastronomy from the start.

### LOCATION

Our vines are located around the village of Rasteau, between plain and hill (200-250m high), facing the Dentelles de Montmirail.

### TERROIR

Clay-limestone terraces covered with rolled pebbles in the plain; blue marls on the hills.

### IN THE VINEYARD

85% manual harvest. Yield 38hl / ha.

### WINEMAKING

Harvest is sorted and destemmed. Traditional vinification with long maceration and partial punching down.

### VARIETALS

Grenache, Syrah, Mourvèdre

### SERVING

16°C

### TASTING

Raspberry, garrigue scents (rosemary, thym). Ripe and soft with a very elegant fresh final.

### FOOD PAIRINGS

Mint and harissa keftas, Lentil dal... spicy meals

### REVIEWS AND AWARDS



90/100

Argent

"Spicy, smoky, dark fruit and liquorice nose. Rich and fruity in the mouth with fine tannins, lively acidity and a long, spicy finish. Very pleasant drinking!"

Decanter World Wine Awards Argent 2022

John Livingstone-Learmonth  
The Grange of The Rhône

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John Livingstone Learmonth





91/100

"Youthful and energetic, this full-bodied wine presents a concentrated core of raspberries, plum and blackberry framed by smoke and wet stone. On the palate these notes quickly harmonize, leaving you craving another sip"

Wine Enthusiast

