



Rhonéa - Le Pas de Montmirail, Gigondas, Red, 2024

AOC Gigondas, 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

2024 has been full of weather challenges. Spring brought disease pressure, summer droughts reduced yields, and heavy rains in September added to the difficulties. Even so, the great quality of the wines reflects the skill, dedication, and great adaptability of our Artisans winegrowers and winemakers.

TERROIR

Parcels selected in the "Grand Montmirail" and "Trois Yeux" areas, between 300 and 500m high, on calcareous soils in the Dentelles de Montmirail.

WINEMAKING

Grapes are destemmed and fermentation is made under controlled temperature. Punching down of the cap. The wine stays on the skins for 15 days.

VARIETALS

Grenache noir, Mourvèdre, Syrah

Contains sulphites.

SERVING

14-16°C.

FOOD PAIRINGS

Confit of beef chuck; roasted lamb; veggie cannellonis



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

