



Rhonéa - Fontimple, Vacqueyras, White, 2024

AOC Vacqueyras, 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

Grapes grow on complementary soils: round pebbles on the surface, limestone and clay.

HARVEST

Manual harvest at the coolest hours of the day. Cold skin maceration (10°C) to preserve the freshness and aromas of the grapes.

WINEMAKING

Traditional vinification under controlled temperatures. 10% of the final blend is fermented and aged in oak barrels for 6 months.

VARIETALS

Viognier, Roussanne, Marsanne

Contains sulphites.

SERVING

11-14°C

TASTING

Nose of white flower and hints of dried fruit. Round, elegant and full-bodied on the palate, with plenty of character.

FOOD PAIRINGS

ideal as appetizer, gourmet salades, trout or shellfish.

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.

