



Rhonéa - Carte Blanche 6%, Rosé, 2024

Vin de France, VSIG, France

PRESENTATION

We crafted a truly unique wine from our iconic grape varieties. Expertly vinified then gently distilled at low temperatures to reduce the alcohol while preserving its aromas. Discover our lighter, vision of wine without compromise on the taste!

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.

WINEMAKING

Our process begins with a classic blend of our grapes: mainly Caladoc, Grenache, and Cinsault. Once harvested, the grapes are vinified using the same direct pressing method as our traditional rosés. Alcohol removal takes place at the end of fermentation through cold vacuum distillation. This gentle, additive-free process helps preserve the wine's natural fruitiness and freshness. Every stage of production is carried out entirely in our own cellars, under the strict supervision of our winemaking team. This end-to-end control ensures traceability, product consistency and high-quality standards.

Contains sulphites.

SERVING

Best enjoyed chilled (10-12°C). Once opened keep refrigerated and consume within 3 days. To fully appreciate its fresh, fruit-driven profile, the wine is best consumed within the year following bottling. Storage should not exceed 2 years in a cool, dark place.

TASTING





Beautiful pale rosé color, the nose is full of red fruits and citrus. The mouth is vivid and fresh.

FOOD PAIRINGS

Smoked turkey salad bar with raspberry vinaigrette, BBQ ribs with a mildly spicy sauce...



Rhonéa

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

