



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

Grapes are harvested at optimum maturity and vinified like our classic Rosés, by direct press. Dealcoholization is then carried out at the end of fermentation through cold distillation. This process allows us to preserve the structure and fruitiness of the wine.

VARIETALS

Caladoc, Grenache, Couston

Contains sulphites.

SERVING

A wine to be enjoyed chilled (10-12°C) and kept 3 days in the fridge after opening. To be tasted within the year to best enjoy its fruity aromas

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

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.

