



Rhonéa - Notre Signature, V.I.V.R.E Syrah, Vin de France, Red, 2024

Vin de France, VSIG, France



PRESENTATION

V.I.V.R.E (Vignerons Investis en Viticulture Respectueuse de l'Environnement): Winegrowers committed to Environmental-friendly Viticulture. We, Artisans Winegrowers for 3 to 4 generations, have chosen to encapsulate in these 5 letters our philosophy: a collective commitment to sustainable viticulture that preserves our terroirs and ensures the continuity of our activity.

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

The grapes are intentionally harvested at mid-maturity to preserve maximum freshness and highlight the variety's signature cherry aromas. Following a maceration of approximately 15 days, the wine is aged in barrels for 13 months to soften the tannins and enhance aromatic complexity.

VARIETAL

Syrah 100%

Contains sulphites.

SERVING

14-16°C


FOOD PAIRINGS

Roast beef with yorkshire pudding, lamb hotpot, vegetable ploughman's lunch, beetroot and goat cheese salad.

Rhonéa

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

