



Coup de Pompe, AOC Ventoux, Rosé, 2024

AOC Ventoux, Vallée du Rhône, France



PRESENTATION

Fans of cycling enthusiasts, this wine is a local star that brings a burst of energy to terroir lovers and friendly gatherings! With its fresh and fruity character, this rosé is the perfect companion for your summer meals, barbecues, and aperitifs.

TERROIR

The Grenache vines on our sandy soil account for the wine's finesse. The complementary varieties contribute complexity and a strong personality.

IN THE VINEYARD

Harvested in the coolest part of the morning to preserve the freshness of the aromas.

WINEMAKING

Light pressing and cold fermentation to preserve the aromas. Vinification in stainless steel tanks and early bottling to keep fresh and crispy aromas of red fruits.

VARIETALS

Grenache noir 79%, Cinsault 13%, Syrah 8%

Contains sulphites.

SERVING

10-12°C.

TASTING

The delicate, charming bouquet is very expressive, with citrus and pomegranate aromas. The wine is delicious and thirst-quenching on the palate. The fresh, crunchy fruit flavours make this the perfect summer wine.

FOOD PAIRINGS

Ideal as an aperitif, or with grilled meats, and salads.



Rhonéa

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

