



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 apéritifs.

TERROIR

The Grenache vines on sandy soils account for the wine's finesse. The complementary varieties give complexity and a strong personality to this Rosé.

IN THE VINEYARD

Harvested at the coolest hours of the day 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%

SERVING

10-12°C.

TASTING

The delicate, charming bouquet is very expressive, with citrus and pomegranate aromas. Smooth and fresh on the palate with fruity flavours.

FOOD PAIRINGS

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



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