



Le Petit Trias, AOC Beaumes de Venise, Rouge, 2019

AOC Beaumes de Venise, Vallée du Rhône, France

PRESENTATION

The Beaumes de Venise is located in the heart of the Dentelles de Montmirail in the Rhone Valley. This majestic mountain chain features a unique terroir surrounding the village of Beaumes de Venise. A geological fault has left outcrops of three different soil types aged 100 to 230 million years: the Terres Blanches de Bel Air, the Terres Grises des Farisiens, and the Terres Ocre du Trias. The artisan winegrowers of Beaumes de Venise selected the finest plots from each of these terroirs to reflect the outstanding personality of this rare natural setting. We invite you to discover each of these 3 terroirs and to taste the marvellous gifts nature has bestowed on us.

TERROIR

Second wine stemming from Earth of Trias at the heart of Beaumes of Venise, Le Petit Trias is a selection of young vines of grenache and Syrah who show all the potential of a great wine.

WINEMAKING

The grapes are picked when perfectly ripe and handled with the greatest of care – destemmed, crushed, put into vat, and maintained at a carefully controlled temperature. Fermentation focuses on bringing out the wine's ripe fruit and spicy aromas. Rack and return, as well as regular aeration of the must during fermentation are responsible for smooth, silky tannin.

VARIETALS

Grenache noir, Syrah, Cinsault

SERVING

It is best enjoyed at a temperature of 17°C. It will reach its full potential in 5-7 years.

TASTING

On the nose, hints of red and blackberry fruit and blended with toasty, cacao and masted coffee aromas. On the palate, the wine is soft with aromas of blackberries and mocha. The tannins are soft and silky.

FOOD PAIRINGS

This is a great wine with roast beef, casseroles and cheeses.



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.

