



Domaine de la Colline Bleue, AOC Rasteau, Rouge, 2022

AOC Rasteau, Vallée du Rhône, France

PRESENTATION

Property of the Girard family for 3 generations, the estate is now run by Paul, also President of the Cave de Rasteau, and his son Lucas.

THE VINTAGE

Between heat and drought, the weather conditions have been challenging again this year. However, thanks to the remarkable resilience of our vines and the dedicated efforts of our Artisan Winegrowers and technical staff, the 2022 vintage promises to be of outstanding quality.

TERROIR

The parcels selected for this cuvée have been planted the year Paul was born. The vines flourish on hills made of blue marls from the Pliocene era.

WINEMAKING

After manual harvesting, Grenache, Syrah & Cinsault are vinified separately in concrete vats. Fermentation at controlled temperatures (28-30°C). Maceration lasts around 20 days.

VARIETALS

Grenache 70%, Syrah 30%

Contains sulphites.

SERVING

16-18°C

TASTING

A perfect example of the typicity of Rasteau: beautiful dark color; notes of spices and ripe red fruits, soft tannins.

REVIEWS AND AWARDS



Or
Concours Général Agricole Paris Médaille d'or, 26/02/2024



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