



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.

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

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%

15 % VOL.

Contains sulphites.

SERVING

16-18°C

TASTING

A perfect example of the typicity of Rasteau: beautiful dark color; notes of spices and ripe fruit on the nose. The mouth is rich and deep with longlasting aromas of red fruits and soft tanins.

REVIEWS AND AWARDS



Or

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



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