

P E T I T G R A I N



Petit Grain, Joséphine, IGP Vacluse, Blanc, 2024

IGP Vacluse, France

Joséphine, a charming and daring personality! A jewel to discover!

PRESENTATION

Discover this cuvée where exotic fruit aromas mingle delicately with a smooth & sweet palate. To be shared on any occasion, at 10-12°C, to add a touch of glamour to your tasting moments!

THE VINTAGE

2024 has been full of weather challenges. Spring brought disease pressure, summer droughts reduced yields, and heavy rains in September added to the difficulties. Even so, the great quality of the wines reflects the skill, dedication, and great adaptability of our Artisans winegrowers and winemakers.

TERROIR

Muscat is harvested on 3 different types of soil that give it a unique and sweet character. Particularly delicate to work with because it fears frost, heat and oxidation, it is at the cost of constant attention in the vineyard and demanding practices in the cellar that Muscat reveals the breadth of its aromatic palette.

WINEMAKING

Grapes are destemmed, crushed, and then cooled prior to skin contact for eight hours. Cold settling for 24 hours is followed by cold fermentation for one month.

VARIETAL

Muscat blanc à petits grains

Contains sulphites.

SERVING

10-12°C

TASTING

The nose is rich and redolent of tropical fruit such as mango, pineapple, and lemon. The wine is smooth and subtly sweet on the palate. Altogether elegant and delicate.

FOOD PAIRINGS

Perfect as an aperitif, with foie gras, or with chocolate desserts.



Rhonéa
228 Route de Carpentras, 84190 Beaufort de Venise
Tel. 04 90 12 41 00 - contact@rhonea.fr
www.rhonea.fr    

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