



## Castellas - Vieilles Vignes, AOC Vacqueyras, Rouge, 2019

AOC Vacqueyras, Vallée du Rhône, France

*'Tasty wines for tasty moments', that's what the Rhonéa signature range stands for.*

### PRESENTATION

As in cooking, we carefully select terroirs and grape varieties to best express the original flavours of each appellation in a fruity, expressive style with silky tannins. Each cuvée is enjoyable from the moment it is bottled. The final blending is carried out with Chefs Disciples d'Escoffier, so that each wine is associated with the world of gastronomy from the start.

### TERROIR

Mainly produced from vines on plateaux at the foot of the Dentelles de Montmirail, this wine is a blend of wines from various terroirs with claylimestone soil mixed with river stones.

### VINIFICATION

The grapes are entirely hand picked. Very low yields account for superb concentration. The Syrah and Grenache are fermented separately using traditional methods. The Grenache is patiently aged in large casks for 12 months to soften the tannin, whereas the Syrah is aged in small new barrels. The blend is one of the reasons that contributes to the magic of this superb wine.

### VARIETALS

Grenache noir, Syrah, Carignan

### TECHNICAL DATA

Residual Sugar: 2 g/l

15 % VOL.

### SERVING

Great ageing potential (up to 10 years). It is suggested to serve at 16-18°C

### TASTING

Intense ruby color with brilliant reflections. Many tears, a good omen: this wine has lived in the sun. A very expressive nose: floral at first, with subtle notes of violet, fruity then with light notes of garrigette & vegetal. The fleshy mouth is full of richness, without ever sacrificing balance. A pleasant freshness persists for a long time, and conveys aromas of pine, menthol, wild strawberries. Fine and silky tannins finish to convince any taster, novice as well as enlightened. To drink now, or to keep up to 5 years in a good cellar. Decant the wine to enjoy it fully, then serve it around 16°C.

### FOOD PAIRINGS

It will go wonderfully with meats in sauce, Marseilles pied packets, pork with caramel... For vegans: try a ratatouille roasted in the oven at a low temperature for hours. The vegetables will gently confit in olive oil and develop a rich and delectable sweetness, perfect for Vacqueyras!

