



Château des Hautes Ribes, AOP Vacqueyras, Rouge 2020

AOC Vacqueyras, Vallée du Rhône, France

PRESENTATION

Château des Hautes Ribes rises up in the middle of the Hautes Garrigues vineyards of Vacqueyras. Created in 1830, the estate is surrounded by 30 hectares of vines. Located at the foot of the Dentelles de Montmirail, the vines are grown with loving care by the Claudel family for several generations.

TERROIR

Stony soil with clay underground

WINEMAKING

Harvest at optimum maturity. The grapes are maintained at a low temperature for three days, to retain maximum fresh fruit aromas. Alcoholic fermentation takes place at 25-30°C, with a long vatting time of about two weeks.

VARIETALS

Grenache noir 60%, Syrah 30%, Cinsault 10%

15,5 % VOL.

Contains sulphites.

SERVING

16-18°C

TASTING

It has a complex bouquet including very ripe black fruit and spice. It is also elegant and well balanced on the palate.

FOOD PAIRINGS

Beef, veal and mediterranean tomato pies.



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

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