



Rhonéa - Légende des Toques, AOC Côtes du Rhône, Blanc, 2021

AOC Côtes du Rhône, 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

Limestone soil with clay subsoil.

VINIFICATION

Grapes are refreshed after de-stemming and crushing. Short skin contact maceration. Fermentation process takes place at a low temperature (17°C). Bottling in spring season to keep the fresh aromas.

VARIETALS

Grenache blanc, Marsanne, Viognier

TECHNICAL DATA

Residual Sugar: inférieur à 2 g/l

13.5 % VOL.

SERVING

10-12°C.

TASTING

Expressive nose of spring flowers: acacia, hawthorn. The mouth is dense, concentrated. A charming and fruity wine.

FOOD PAIRINGS

Creamy poultry, cod accras, samoussas, egg rolls, veggie curry...

