



Rhonéa - Notre Signature, V.I.V.R.E Marselan, Vin de France, Red, 2024

Vin de France, VSIG, France



PRESENTATION

V.I.V.R.E (Vignerons Investis en Viticulture Respectueuse de l'Environnement): Winegrowers committed to Environmental-friendly Viticulture. We, Artisans Winegrowers for 3 to 4 generations, have chosen to encapsulate in these 5 letters the Rhonéa philosophy: a collective commitment to sustainable viticulture that preserves our terroirs and ensures the continuity of our activity.

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.

WINEMAKING

Marselan is known for its exceptionally small berries. This means that once the grapes are pressed, there's very little juice and a high proportion of solids—skins, seeds, and pulp. Our winemakers' expertise lies in managing this balance carefully, avoiding over-extraction, which could lead to bitter or overly herbaceous notes. They use a gentle, extended maceration—around 30 days—allowing the wine to develop structure without aggressiveness. To round out the profile, two-thirds of the cuvée is aged in amphorae for approximately three months, bringing softness and harmony to the final blend.

VARIETAL

Marselan 100%

Contains sulphites.

SERVING

14-16°C

FOOD PAIRINGS

Cumberland sausages with red onion gravy and mashed potatoes, roast pork with apple sauce and crackling, cauliflower cheese bake, and beetroot and goat cheese tart.

REVIEWS AND AWARDS

Médaille d'Or
ANIVIN

