



Rhonéa - La Porte d'Autanne, Cairanne, Red, 2024

AOC Cairanne, Vallée du Rhône, France

PRESENTATION

RHONÉA, as the name suggests, is the trusted choice for Rhône Valley wines. Our Artisans winegrowers & winemakers have been committed since 1925 to bring you the best from our vineyards & let you taste more than just wine, but the quality & authenticity of our terroirs.

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

3 complementary soils on hillsides and terracesl: white limestone clay, red clay and sand.

WINEMAKING

Manual harvest. Traditional vinification in stainless steel vats with regular punching down and pumping over at controlled temperature (28-30°C). Long vatting (25-28 days).

VARIETALS

Grenache noir 45%, Syrah 45%, Carignan 10%

Contains sulphites.

SERVING

14-16°C

TASTING

Nose of black and red fruits. Aromas of spices and fruits on the mouth. A well-balanced wine with soft tannins.

FOOD PAIRINGS

Grilled meat, veggie lasagna, cheeses

