



Rhonéa - Les Pierres du Vallat, AOC Gigondas, Rouge, 2021

AOC Gigondas, 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

Parcels located in the Dentelles de Montmirail, on the "Grand Montmirail" sector

WINEMAKING

The must is pumped over at the beginning of the fermentation to extract the best of the fruit. Long vatting (4 weeks) under controlled temperatures (27-30°C).

AGEING

100% of the final blend is aged 12 months in "foudres" and demi-muids (400l)

VARIETALS

Grenache 55%, Syrah 45%

14 % VOL.

TECHNICAL DATA

Production volume: 100 hL

Residual Sugar: inférieur à 2 g/l

SERVING

16-18°C

TASTING

A rich and complex aromatic palette. The final is fresh, thanks to the calcareous soils, with a long and racy final.

FOOD PAIRINGS

Pork, braised meats, vegetables, deserts with dark chocolate.

REVIEWS AND AWARDS

Jancis Robinson
jancisrobinson.com

15/20

"Tasted blind. Cassis, violet and garrigue nose. Quite a spicy palate with firm tannins [...]. Moderate concentration of dark wild fruits."

Jancis Robinson

JEB DUNNUCK

90/100

Jeb Dunnuck

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



Wine Spectator 90/100
Wine Spectator

