

La Pierre du Diable

La Pierre du Diable Rosé, AOC Ventoux, Rosé, 2024

AOC Ventoux, Vallée du Rhône, France



PRESENTATION

This huge rock, called La Pierre du Diable, or “Devil’s Rock”, overlooks a small chapel near the town of Carpentras, not far from Avignon. According to the legend, it has three claw marks left by the devil, when he wanted to destroy the chapel, which was finally saved by the Virgin Mary.

THE VINTAGE

This year has been particularly unpredictable in terms of weather. From the pressure of spring diseases to summer droughts affecting yields, and heavy rains in September, our partner winegrowers have faced significant challenges. Thanks to their expertise and adaptability, they succeeded in harvesting grapes of outstanding quality, paving the way for an exceptional vintage in the Rhône Valley.

TERROIR

La Pierre du Diable is made from grapes grown on three different types of soil, which explain its unique personality and suave flavours: hills with light sandy soil; slopes with a mix of sandstone and sand sediment; rocky terraces.

WINEMAKING

Light pressing and cold fermentation to preserve the aromas. Vinification in stainless steel tanks and early bottling to keep fresh and crispy aromas of red fruits.

VARIETALS

Grenache noir, Cinsault, Syrah

Contains sulphites.

SERVING

10-12°C

TASTING

The nose is very fruity, as well as elegant, and the wine is fresh and delicious on the palate. Just waiting to be tasted!

FOOD PAIRINGS

Ideal as an aperitif, or with grilled meats, and salads.



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

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