



# Rhonéa - Notre Signature, Castellas, AOC Vacqueyras, Rouge, 2020

AOC Vacqueyras, Vallée du Rhône, France

#### **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**

"Plateau des Garrigues" between Vacqueyras & Sarrians. Grenache on alluvial deposits and Syrah on clay-limestone soils.

#### WINEMAKING

Hand harvest. Grapes are vinified separately to preserve the characteristics of each variety.

Syrah grapes are aged in "Foudres" and 225l-oak barrels (1 to 3 years) before final blending.

#### **VARIETALS**

Grenache, Syrah, Cinsault

### **SERVING**

16-18°C

## **TASTING**

Fresh aromas of fruit and spices. Fine and silky tannins. Well-balanced with a long finish.

#### **FOOD PAIRINGS**

Roasted lamb, sausages, "ratatouille", eggplant lasagna...

# **REVIEWS AND AWARDS**

Jancis Pooison

16/20

"« [...] there's sweet fruit that is supple and round and the tannins are well

honed. Also, some freshness on the finish... »"

**Jancis Robinson** 

John Livingstone-Learmonth The Cradle of The Rhône

\*\*\*(\*)

John Livingstone Learmonth

**JEB** DUNNUCK 91/100

Jeb Dunnuck

