



Rhonéa - Notre Signature, Castellás, AOC Vacqueyras, Rouge, 2020

AOC Vacqueyras, 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

"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.

AGEING

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 Robinson

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

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John Livingstone Learmonth

