



Rhonéa, Carte Blanche 6%, Blanc, 2024

Vin de France, VSIG, France

PRESENTATION

We crafted a truly unique wine from our iconic grape varieties. Expertly vinified then gently distilled at low temperatures to reduce the alcohol while preserving its aromas. Discover our lighter, vision of wine without compromise on the taste!

WINEMAKING

Grapes are harvested at optimum maturity and vinified like our classic white wines. Dealcoholization is then carried out at the end of fermentation through cold distillation. This process allows us to preserve the structure and fruitiness of the wine.

VARIETALS

Grenache blanc, Ugni blanc, Colombard

Contains sulphites.

SERVING

A wine to be enjoyed chilled (10-12°C) and kept 3 days in the fridge after opening. Taste within the year to best enjoy its fruity aromas

TASTING

Bright color and lovely citrus notes on the nose with hints of white fruits. The palate is smooth and refreshing.

FOOD PAIRINGS

Fish and chips, crab cakes with coleslaw salad, avocado toasts...

Rhonéa

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

