



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!

THE VINTAGE

2024 has been full of weather challenges. Spring brought disease pressure, summer droughts reduced yields, and heavy rains in September added to the difficulties. Even so, the great quality of the wines reflects the skill, dedication, and great adaptability of our Artisans winegrowers and winemakers.

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. We add no external elements, to preserve the structure and fruitiness of the wine.

VARIETALS

Colombard, Ugni blanc, Grenache blanc

Contains sulphites.

SERVING

A wine to be enjoyed chilled (10-12°C) and opened 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 delightfully refreshing.

FOOD PAIRINGS

Fish and chips with a light tartar sauce, Crab cakes with a crunchy coleslaw salad.



Rhonéa

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

