

NOS PARCELLAIRES



Rhonéa -Nos Parcelles - Trias, Beames de Venise, Rouge, 2020

AOC Beames de Venise, Vallée du Rhône, France

PRESENTATION

Old vines, unique geological features, specific exposures & altitudes... In each appellation, the excellence of our expertise is showcased through the meticulous selection of distinctive parcels, careful winemaking and precise ageing for wines that are complex and full of character.

THE VINTAGE

2020 is an early vintage with impressive ripeness and exceptionally healthy grapes. After the substantial fall rains, the soil's water reserves were fully recharged. The dry summer led to a great concentration in the berries, and the light early September showers secured a harvest at peak maturity.

TERROIR

This parcel selection comes from "Trias", one of the 3 emblematic terroirs of the appellation (230M years old). The 40-years old vines (on average) are located at 300m high on gypsum & red clay, giving its beautiful ochre colour to the soil and ensuring a steady supply of water.

WINEMAKING

Manual harvest took place from 3rd to 15th Sept. Perfectly ripe grapes are destemmed, crushed, put into vat and fermented at controlled temperatures (28-30°C). Rack and return, as well as regular aeration of the must develop smooth and silky tannins. Ageing 12 months in oak barrels for 50% of the blend.

VARIETALS

Grenache 65%, Syrah 35%

Contains sulphites.

SERVING

14-16°C


TASTING

Deep ruby color. Intense nose of garrigue and ripe red fruits. The palate opens up with notes of brandied cherries, leather, and hints of forest floor. The mouthfeel is rich and indulgent; the finish is long and complex, structured with smooth tannins.

FOOD PAIRINGS

Grilled red meats, mushrooms risotto, ratatouille, aged cheeses & chocolate-based desserts



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

