

Fontimple Bio, AOC Vacqueyras, Blanc, 2018

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

Complementary terroirs of the appellation: round pebbles, clay and limestone.

VINIFICATION

Harvest at the coolest hours of the day to keep the freshness of the grapes. Skin contact maceration at 10°C.

AGEING

On lees to preserve maximum freshness.

VARIETALS

Viognier, Roussanne, Grenache blanc

SERVING

12-14°C

TASTING

Rich and complex nose of tropical fruit and white flowers. Lively palate and attractive freshness. Full-bodied and smooth.

FOOD PAIRINGS

Fish, shellfish or summer salades.

REVIEWS AND AWARDS

Médaille d'Or
Or
Concours Général Agricole Paris 2019 Médaille d'or

FR-BIO-01
Agriculture France

Rhonéa
228 Route de Carpentras, 84190 Beaumes de Venise
Tel. 04 90 12 41 00 - contact@rhonea.fr
www.rhonea.fr

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