



Rhonéa - Passe Colline, AOC Ventoux, Rosé, 2022

AOC Ventoux, 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

Passe Colline is made from grapes grown on three different types of soil, which explain its unique personality and suave flavour: hills with light sandy soil, slopes with zaffer, a mix of sandstone and sand sediment, and a terrace of fallen rocks propitious to winegrowing.

WINEMAKING

The Vignerons' Ventoux wines are made specifically to highlight their fruitiness. When it comes time to pick the grapes, they are always extremely aromatic, with an intoxicating smell. In order to make the most of this superb fruit, the Vignerons use state-of-the-art equipment to ferment the must at a temperature of 15-16°C. This gentle treatment results in naturally balanced and fruity wine, which is aged for a short while in temperature-controlled stainless steel vats and bottled early.

VARIETALS

Grenache 70%, Cinsault 20%, Syrah 10%

13 % VOL.

SERVING

12-14°C

TASTING

Pale rose petal tint. Fresh red berry notes: redcurrant, juicy raspberry. A long finish with grapefruit aromas, lively and airy finish

FOOD PAIRINGS

Tomato with mozzarella, marinated red peppers, grilled meats, salmon gravlax, beef carpaccio

REVIEWS AND AWARDS



Argent

Concours des vins AOC Ventoux Argent 2023



""La bouche plaît d'emblée par son équilibre et son jus. Fraîcheur intense. La longueur nous surprend, elle n'en finit pas, nous parlant de fruits sans discontinuer.""

Marc Van Hellemont, Les 5 du Vin



89/100

"Fresh and balanced, this fleshy rosé delivers notes of pressed cherries, peach, citrus pith, white tea and fresh herbs. Drink now."

Wine Enthusiast

