



Rhonéa - Notre Dame des Vignes, AOC Côtes du Rhône Villages Visan, Rosé, 2022

AOC Côtes du Rhône Villages Visan, 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.

LOCATION

Mediterranean climate with hot and dry summers. But due to its northern position, the vineyard is also largely influenced by a continental climate, of which the Mistral is a major player. Winters are therefore colder than in the south of the department. The whole thus confers a sanitary quality to the vineyard.

TERROIR

Located at an altitude of 300 meters, it is made up of stony soil dating from the Miocene associated with sandy marls whose origin dates back to the Pliocene.

IN THE VINEYARD

Thirty-year-old hillside vineyard made up of Grenache and Syrah which take root to the south-east of the village of Visan in the Bourdeaux and Lacoste districts.

Yield: 30-35 hl / year

WINEMAKING

Grapes collected and squeezed to extract the juice before fermentation
Traditional vinification by direct pressing. Control of temperatures between 14 ° and 17 ° C.
with wind-proof winding

AGEING

Aging in concrete tanks

VARIETALS

Syrah, Grenache

TASTING

Beautiful light pale pink color, with an elegant and fresh nose. The mouth reveals light aromas and very nice citrus notes.

FOOD PAIRINGS

Serve chilled as an aperitif, or with mixed salads, grilled fish or white meats.

