



## Rhonéa - Passe Colline, AOC Ventoux, Rouge, 2023

AOC Ventoux, Vallée du Rhône, France

### PRESENTATION

RHONÉA, as the name suggests, is the trusted choice for Rhône Valley wines. Our Artisans winegrowers & winemakers have been committed since 1925 to bring you the best from our vineyards & let you taste more than just wine, but the quality & authenticity of our terroirs.

### THE VINTAGE

2023 was a year full of contrasts: warm temperatures at the end of December and beginning of January raised concerns about early budding; a return to normalcy continued until February with relatively cool weather; a persistent drought accompanied by a strong Mistral wind, followed by regular rainfall until the end of June. Thanks to constant vigilance in the vineyards, the berries were healthy and well-ripened when harvest started, promising one of the finest vintages of the past decade.

### TERROIR

Hills with light sandy soil, terrace of fallen rocks

### WINEMAKING

Daily délestage (rack and return) and cooling of the must. The wine undergoes a short maceration (8 days) in order to preserve delicate tannins.

### AGEING

Short ageing in vats and early bottling to keep the fruitiness of the wine.

### VARIETALS

Grenache noir 50%, Syrah 35%, Carignan 15%

### TECHNICAL DATA

Residual Sugar: inférieur à 2 g/l

### 14.5 % VOL.

Contains sulphites.

### SERVING

16-18°C

### TASTING

Intense color of fresh cherry. Nose of raspberry, blackberry, bramble and pepper notes. Mouth of ripe and juicy fruits. Soft tannins

### FOOD PAIRINGS

Rumsteak served with melting carrots, beef tartare with capers, soy protein burger

