



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

