



Nat&Sens - AOC Côtes du Rhône, Rouge 2022

AOC Côtes du Rhône, Vallée du Rhône, France



PRESENTATION

Nat & Sens is produced using winemaking techniques that show utmost respect for the grapes, from vineyard management through to the glass, bringing it as close as possible to nature. To preserve the natural qualities of our fruit and therefore allow the wine to express itself freely, this wine has been made with no added sulphites. Nat & Sens is an invitation to rediscover the nature of the Rhone Valley grape varieties.

TERROIR

The terroirs that produce our Côtes-du-Rhône consist mainly of limestone soil with clay subsoil, which accounts for the wine's rich character.

WINEMAKING

We pick the grapes when completely ripe for the perfect expression of each different variety. The bunches are destemmed, crushed, and traditionally fermented. Rigorous temperature control and expertise with regard to all other fermentation parameters enable us to obtain a rich and expressive wine.

VARIETALS

Grenache, Mourvèdre

TASTING

This wine is the ultimate expression of Rhone Valley vineyard sites with its aromas of black fruits, fleshy palate and beautiful grippy tannins.

FOOD PAIRINGS

Ideal with grilled poultry, mature cheeses or vegetable terrine with nuts. In order to take advantage of this wine's quality, we suggest serving it at a temperature of 13-14°C. To benefit fully from its fruity aromas, we advise drinking this wine young.



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

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

