



Vin Doux Naturel Rasteau, Grenat

AOC Vin Doux Naturel Rasteau, Vallée du Rhône, France

PRESENTATION

Diving their roots in the pebbled hills of the Southern Rhône Valley, the robust vines of the Rasteau vineyard, swept by the Mistral wind, with grapes ripened in the gentle warmth of the pebbles, produce wines that are both powerful and elegant.

TERROIR

Clay-limestone hillsides.

IN THE VINEYARD

Average age of the vineyard: 50 years.

100% manual harvest with sorting. Yield 30hl/ha. Short goblet pruning

WINEMAKING

Manual harvest with sorting, 100% destemming. Mutage on marc with alcohol of wine origin. Aged in vats, tuns and barrels.

AGEING

11-14°C

VARIETAL

Grenache noir 100%

TASTING

A deep ruby color, aromas of cherry, cocoa and a touch of black pepper, in the mouth, nicely structured between tannins and fat.

FOOD PAIRINGS

Roquefort or fourme d'Ambert, prunes or strawberries with Rasteau, crispy with roasted figs, and chocolate, red fruit or orange desserts.



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

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

