



## Rhonéa - Passe Colline, AOC Ventoux, Rosé, 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

Grapes flourish on three different types of soil, each giving its own characteristics: hills with light sandy soil, slopes with zaffer, and limestone scree.

### WINEMAKING

Grapes are harvested during the coolest hours of the day. Upon arrival at the winery, they are kept cold (15-16°C) to best preserve the qualities of the berries. The winemaking process, through direct pressing, gently reveals all the aromas of the fruit.

### VARIETALS

Grenache 70%, Carignan 15%, Cinsault 15%

### SERVING

12-14°C

### TASTING

Pale rose petal colour. Fresh red berry notes (redcurrant, raspberry). A lively and crispy finish on grapefruit & citrus aromas

### FOOD PAIRINGS

Tomato mozzarella, marinated red peppers, grilled meats, gravlax salmon, beef carpaccio

### REVIEWS AND AWARDS



Silver

Drinks Business, The Global Grenache Masters Silver

