



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

