



Rhonéa - Prestige, AOC Rasteau, Rouge, 2020

AOC Rasteau, Vallée du Rhône, France

'Tasty wines for tasty moments', that's what the Rhonéa signature range stands for.

PRESENTATION

As in cooking, we carefully select terroirs and grape varieties to best express the original flavours of each appellation in a fruity, expressive style with silky tannins. Each cuvée is enjoyable from the moment it is bottled. The final blending is carried out with Chefs Disciples d'Escoffier, so that each wine is associated with the world of gastronomy from the start.

LOCATION

Old Grenache, Syrah & Mourvèdre grow on sunny southern slopes around the village.

TERROIR

Clay and limestone terraces with round pebbles and blue marls.
200/250m alt.

VINIFICATION

Grapes are sorted and destemmed. Each grape is vinified separately. Long vatting (3 weeks) with pumping-over. To elaborate the final blend, we select only the vats with the most aromatic and complex expression.

AGEING

Syrah grapes are partially aged in oak barrels of 228l during 12 months (new, 1- and 2-years-old barrels).

VARIETALS

Grenache noir, Syrah, Mourvèdre

SERVING

16°C

TASTING

A racy and complex wine, with a good ageing potential

