



## N°4 VIN ORANGE



## N°4 - Vin Orange, Vin de France, Orange

Vin de France, France

### PRESENTATION

In reference to the "4th colour of wine", our Orange wine N°4 highlights the artist's work that the creation of this particular cuvée made from a maceration of white grape varieties requires. Part of the blend is aged in amphora, respecting a traditional practice coming from Georgia. Complex and original, this rare wine will surprise you with its orange peel and roasted notes.

### TERROIR

The vines are located around the villages of Beaumes de Venise & Vacqueyras

### WINEMAKING

Grapes are destemmed and crushed then vinified like a red wine, with maceration of the berries. Alcoholic fermentation at controlled temperature for a slow and regular extraction of aromas and tannins. Malolactic fermentation occurs after a maceration period and a 3-week long vatting.

### AGEING

Part of the blend is aged in an amphora for a few months to soften tannins and develop complex aromas.

### VARIETALS

Sauvignon 40%, Chardonnay 25%, Muscat blanc à petits grains 25%, Grenache blanc 10%

Contains sulphites.

### SERVING

14-16°C.

### TASTING

Honey and citrus peel on the nose. The mouth is fresh and greedy, with low acidity, roasted notes, orange peel and dried fruits.

### FOOD PAIRINGS

Appetizer, grilled prawns, white meat, cheeses & chocolate desserts



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