



Le Gravillas, AOC Côtes du Rhône Villages Sablet, Rouge, 2018

AOC Côtes du Rhône Villages Sablet, 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.

TERROIR

Old alluvial terraces of pebbles and pebbles.

IN THE VINEYARD

Plot selection of vines over thirty years old. Partly manual harvest. Size in cups and cords.

WINEMAKING

Traditional vinification in concrete vats with a careful selection of grains and a very dynamic 10 day vatting (load shedding, punching down, pumping over, etc.). Control of the temperature at each stage. Aging in vats then in bottles.

VARIETALS

Grenache, Syrah, Mourvèdre

TASTING

The color is a bright purple. The nose focuses on black fruits enhanced by the spices of the terroir of this cuvée. On the palate, we are dealing with a balanced wine, on roundness with a fine and tight tannic structure. This structured, gourmet and distinguished cuvée will benefit from being reserved for 3 years to reveal its full potential.

FOOD PAIRINGS

Can be enjoyed in its youth with grilled red meats and vegetables. At maturity, it will be able to combine with mushroom preparations, snails, tasty meats (lamb, buckshot) as well as poultry. Perfect with cheese, prefer soft pasta and tomme cheese.



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.

