



## Rhonéa - Roque Colombe, AOC Châteauneuf-du-Pape, White, 2023

AOC Châteauneuf-du-Pape, 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

Rocky and sandy soil.

### WINEMAKING

Hand-harvest at optimum maturity in small crates at dawn to benefit from cool temperatures,  
After pneumatic pressing and cold settling, fermentation at low temperatures lasts 8-10 days.

### VARIETALS

Grenache blanc, Roussanne, Picardan

Contains sulphites.

### SERVING

10-12°C

### TASTING

Floral nose with honey notes, candied fruits and sweet spices aromas. Fresh though large mouth with aromas of hazelnut and canned peaches. Very long finish and impressive depth.

### FOOD PAIRINGS

Farm poultry with morel mushrooms, pasta with truffles, sea bass...



#### Rhonéa

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