



Rhonéa - Roque Colombe, 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

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.

