



Rhonéa - Porte d'Autanne, AOC Cairanne, Rouge, 2020

AOC Cairanne, 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

3 complementary soils on hillsides and terraces: white limestone clay, red clay and sand.

IN THE VINEYARD

Manual harvest.

50 years-old vines on average

WINEMAKING

Manual harvest

Traditional vinification in stainless steel vats with regular punching down and pumping over at controlled temperature (28-30°C). Long vatting (25-28 days).

VARIETALS

Grenache, Syrah, Carignan

SERVING

16-18°C

TASTING

Nose of black and ripe cherries. Aromas of spices and mint. A well-balanced wine with soft tannins.

FOOD PAIRINGS

Roasted chicken, veggie lasagna, cheeses

REVIEWS AND AWARDS

John Livingstone-Learmonth
The Grail of The Rhône

★★★★

John Livingstone Learmonth

Rhonéa

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

