



Rhonéa - Le Pas de Montmirail, AOC Gigondas, Rouge, 2022

AOC Gigondas, 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

Between heat and drought, the weather conditions have been challenging again this year. However, thanks to the remarkable resilience of our vines and the dedicated efforts of our Artisan Winegrowers and technical staff, the 2022 vintage promises to be of outstanding quality.

TERROIR

Parcels selected in the "Grand Montmirail" and "Trois Yeux" areas, in the Dentelles de Montmirail, on calcareous soils.

WINEMAKING

Grapes are destemmed and fermentation is made under controlled temperature. Punching down of the cap. The wine stays on the skins for 15 days.

VARIETALS

Grenache noir 74%, Syrah 19%, Mourvèdre 7%

15 % VOL.

Contains sulphites.

SERVING

Best decanted and enjoyed at 16-18°C.

TASTING

Light garnet color with purple reflections. Notes of dried flowers, roses, peonies on the nose. Smooth and fresh mouth with a velvety structure.

FOOD PAIRINGS

Confit of beef chuck; roasted lamb; veggie cannellonis

REVIEWS AND AWARDS

JEB DUNNUCK

89-91/100

Jeb Dunnuck, Jeb Dunnuck





15,5/20

"Tasted blind. Sweet and ripe coconut notes on the nose. Tinned strawberry, sweet cassis and a lovely, dense, tightly wound mid palate. The tannins are fine and well integrated into the fruit core. Appealing and approachable."

Jancis Robinson

