





Les Artistes, AOC Côtes du Rhône, Rosé, 2023

AOC Côtes du Rhône, Vallée du Rhône, France

Bold and original, fruity and smooth, Les Artistes celebrates the "art de vivre" that makes France a unique country.

PRESENTATION

A wine for friends, with expressive and typical aromas of the South of France. Share it with a delicious sausage from Corsica or a "camembert" from Normandy, standing at the foot of the Eiffel tower or by the Mediterranean sea... Whatever the occasion, Les Artistes is a perfect way to treat yourself and your friends well!

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

Soil of pebbles and limestone, on south-east slopes in the Vaucluse department.

WINEMAKING

Harvest at the coolest hours of the day. Light press & fermentation for a few hours to preserve aromas and freshness.

VARIETALS Grenache, Caladoc, Carignan

Contains sulphites.

SERVING

10-12°C

TASTING

A bright pale color; fruity and crisp on the nose; smooth and tight on the palate. Very appealing!

FOOD PAIRINGS Aperitif, salads, veggie burger...



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