



Rhonéa - Les Pierres du Vallat, Gigondas, Red, 2024

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

2024 has been full of weather challenges. Spring brought disease pressure, summer droughts reduced yields, and heavy rains in September added to the difficulties. Even so, the great quality of the wines reflects the skill, dedication, and great adaptability of our Artisans winegrowers and winemakers.

TERROIR

Parcels located in the Dentelles de Montmirail, on the "Grand Montmirail" sector at 400m high.

WINEMAKING

The must is pumped over at the beginning of the fermentation to extract the best of the fruit. Long vatting (4 weeks) under controlled temperatures (27-30°C). 100% of the final blend is aged 12 months in "foudres" and demi-muids (400l).

VARIETALS

Grenache noir, Syrah

Contains sulphites.

SERVING

14-16°C

TASTING

A rich and complex aromatic palette. The final is fresh, thanks to the calcareous soils, with a long and racy final.

FOOD PAIRINGS

Pork, braised meats, vegetables, deserts with dark chocolate.



Rhonéa

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

