



## Domaine de la Colline Bleue, AOC Rasteau, Rouge, 2023

AOC Rasteau, Vallée du Rhône, France



### PRESENTATION

Property of the Girard family for 3 generations, the estate is now run by Paul, also President of the Cave de Rasteau, and his son Lucas.

### 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

The parcels selected for this cuvée have been planted the year Paul was born. The vines flourish on hills made of blue marls from the Pliocene era.

### WINEMAKING

Grenache, Syrah & Cinsault are vinified separately in concrete vats. Fermentation at controlled temperatures (28-30°C). Maceration lasts around 20 days.

### VARIETALS

Grenache 50%, Syrah 45%, Cinsault 5%

Contains sulphites.

### SERVING

14-16°C

### TASTING

A perfect example of the typicity of Rasteau: beautiful dark color; notes of spices and ripe fruit on the nose. The mouth is rich and deep with longlasting aromas of red fruits and soft tanins.



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