

Pierre du Diable

La Pierre du Diable Rosé, AOC Ventoux, Rosé, 2023

AOC Ventoux, Vallée du Rhône, France



PRESENTATION

This huge rock, called La Pierre du Diable, or “Devil’s Rock”, overlooks a small chapel near the town of Carpentras, not far from Avignon. According to the legend, it has three claw marks left by the devil, when he wanted to destroy the chapel, which was finally saved by the Virgin Mary.

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

La Pierre du Diable is made from grapes grown on three different types of soil, which explain its unique personality and suave flavours: hills with light sandy soil; slopes with a mix of sandstone and sand sediment; rocky terraces.

WINEMAKING

Light pressing and cold fermentation to preserve the aromas. Vinification in stainless steel tanks and early bottling to keep fresh and crispy aromas of red fruits.

VARIETALS

Grenache noir, Cinsault, Carignan

Contains sulphites.

SERVING

10-12°C

TASTING

The nose is very fruity, as well as elegant, and the wine is fresh and delicious on the palate. Just waiting to be tasted!

FOOD PAIRINGS

Ideal as an aperitif, or with grilled meats, and salads.

REVIEWS AND AWARDS



International Wine Challenge 2023 Commended



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