



Rhonéa - Roque Colombe, AOC Châteauneuf-du-Pape, Rouge, 2020

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

'Tasty wines for tasty moments', that's what the Rhonéa signature range stands for.

PRESENTATION

As in cooking, we carefully select terroirs and grape varieties to best express the original flavours of each appellation in a fruity, expressive style with silky tannins. Each cuvée is enjoyable from the moment it is bottled. The final blending is carried out with Chefs Disciples d'Escoffier, so that each wine is associated with the world of gastronomy from the start.

TERROIR

Sandy soils and round pebbles on the surface.

WINEMAKING

Hand harvest at optimum ripeness and traditional winemaking under controlled temperatures.

AGEING

Ageing in oak barrels for around 12 months.

VARIETALS

Grenache noir, Syrah, Mourvèdre

SERVING

16°C

TASTING

A complex, spicy and smoky nose. Notes of black fruits and delicate roasted aromas. Silky tannins. A long and rich final.

FOOD PAIRINGS

Duck breast, roasted beef with rosemary, beetroot carpaccio.

