



## L'Égende des Toques, AOC Côtes du Rhône, Rosé, 2020

AOC Côtes du Rhône, 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

Limestone soil with clay subsoil.

### VINIFICATION

Grapes are entirely destemmed and lightly crushed. The must is naturally decanted from its lees at a temperature of 12°C, then cold fermented.

### AGEING

Ageing on the lees for 3 months, then bottling in spring to preserve the freshness and the fruity aromas.

### VARIETALS

Grenache, Cinsault

### TECHNICAL DATA

Residual Sugar: inférieur à 2 g/l

13 % VOL.

### SERVING

12-14°C

### TASTING

Nose of red fruits, round and showing complex flavours on the palate.

### FOOD PAIRINGS

Gilled meats, gourmet salads, mild cheeses.

### REVIEWS AND AWARDS

91/100

"Very fresh and clean with a juicy finish and fine mineral structure. Lovely, intensely ripe fruit...Ddelicious. Real gastronomic potential.

Highly Recommended"

Buyer's Guide to the Rosés of Southern France by Elizabeth Gabay

