

# SABLE DE CAMARGUE

## Les Sablons, Sable de Camargue, Rosé, 2024

AOP Sable de Camargue, Languedoc-Roussillon, France

### PRESENTATION

Our AOP Camargue thrives in a terroir rich with history and at the heart of unspoiled nature - designated as a biosphere reserve.

### THE VINTAGE

A year full of contrasts, with mild winter weather, cool early spring temperatures, and regular rainfall until the end of June, has led to the creation of a vintage that promises to be one of the loveliest of the past decade.

### TERROIR

The vineyards are nestled on dune sands contributed by the Rhône, situated between lagoons and salt marshes, under a strong maritime influence.

### WINEMAKING

Cooling of the harvest. Gentle pressing & rigorous selection of juices. Static settling at 10°C. Fermentation at controlled temperature (17°C). 5-month ageing in tank on fine lees.

### VARIETALS

Carignan, Grenache

Contains sulphites.

### SERVING

10-12°C

### TASTING

Pale and delicate Rosé colour. Fine nose with notes of pink grapefruit and white peach. Smooth & fresh palate. A well-balanced wine.

### FOOD PAIRINGS

Aperitifs, seafood, BBQs, vegetable pies, paella...



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