



Vin Doux Naturel Rasteau, Signature, Tuilé Hors d'âge

AOC Vin Doux Naturel Rasteau, Vallée du Rhône, France



PRESENTATION

The southern exposure of the slopes of Rasteau favors the over-ripening of the grapes. It is this particularity which led to the creation of the appellation "Vin Doux Naturel Rasteau" in 1944. The Cave de Rasteau, created in 1925, has a historical know-how in the vinification of its in the vinification of its very particular wines.

LOCATION

Made from the emblematic grape variety of the Rhone Valley, on south-facing stony hillsides, our Signature exposed to the south, our Signature is made from very old vines aged between 60 and 90 years 90 years old which offer particularly concentrated grapes.

WINEMAKING

From very ripe old Grenache grapes in perfect sanitary condition and harvested by hand, our Master of Wine undertakes a long vatting with punching down and mutage on marc.

AGEING

50% of the blend is aged in barrels for 12 months before bottling.

VARIETAL

Grenache noir 100%

SERVING

11-14°C

TASTING

A ruby color with mahogany reflections, a subtle alliance of roasted aromas (cocoa), very ripe fruits and spices (cocoa), very ripe fruits and spices, a complex and fresh set, harmonious and fine, a long and velvety finish.

REVIEWS AND AWARDS

[JAMESUCKLING.COM](https://www.jamesuckling.com)

91/100

"Plummy and chocolatey nose with hints of raisins, dried flowers and candied orange peel. Solid and meaty with a full body and broad, grainy tannins. Quite sweet but not cloying, with good length and structure."

James Suckling



Rhonéa
228 Route de Carpentras, 84190 Beaumes de Venise
Tel. 04 90 12 41 00 - contact@rhonea.fr
www.rhonea.fr     

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