*Para*DOXE
ARTISANS VIGNERONS
BLANC *de Noirs*
PRODUIT DE FRANCE

Paradoxe, Blanc de Noirs, Vin de France, Blanc, 2023

Vin de France, VSIG, France

PRESENTATION

This Blanc de Noirs is a deliciously mastered 'Paradox,' as it uses grape varieties traditionally meant for red wine production, which our winemakers have skillfully vinified as a white. This allows to produce a wine with a complex and broader aromatic palette than what is typically found in traditional white wines.

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.

WINEMAKING

Night harvest of the three grape varieties simultaneously, in early September, with potential alcohol levels between 12° and 13°. The grapes are immediately cooled to 7-8°C, then pressed within an hour to minimize contact between the skins and the juice. After racking, the wines are aged on fine lees until spring.

VARIETALS

Caladoc 60%, Grenache 25%, Cinsault 15%

SERVING

10-12°C

TASTING

The uniqueness of this white wine lies in its complex aromatic palette, blending vibrant citrus, subtle white fruits and fresh red berries. The palate is structured and rich with subtle tannins, culminating in a beautifully refreshing finish.

FOOD PAIRINGS

Seafood & Shellfish, Salmon Tartare, white meats, Porcini Mushroom Risotto, soft cheeses, Asian Cuisine

REVIEWS AND AWARDS

Or
ANIVIN 2024 Or

DÉVELOPPEMENT DURABLE
VIGNERONS ENGAGÉS
Charte Qualité

RHONEA
Depuis 1925

MU157E

JAMESSUCKLING.COM

90/100

"A delicious, juicy and succulent white blend of caladoc, grenache and cinsault. Aromas of stone fruit, white peaches and flowers dominate on the nose. Medium-bodied with a fresh and vivid character at the center and a mellow finish."

James Suckling

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

MU157E