

Nos Terroirs Bio, "Aiment lézarder au soleil", AOC Vacqueyras, rouge 2022

AOC Vacqueyras, Vallée du Rhône, France

Like a lizard in the summertime, our organic grapes "bask in the sun" and soak up nature's finest gifts. Since 1925, our Artisan Winegrowers have been celebrating nature's bounty and preserve their vineyards with passion. Each drop is the result of sustainable practices and expertise passed down from generation to generation.

PRESENTATION

Sourced from carefully selected terroirs, our organic wines are crafted with the rigorous expertise of Rhonéa's artisans and winegrowers. Our commitment to sustainability is certified by the organic farming label and reinforced by a holistic environmental approach. This includes preserving vineyard biodiversity, protecting natural resources, using eco-designed packaging, and safeguarding local heritage.

THE VINTAGE

Between heat and drought, the weather conditions have been challenging again this year. However, thanks to the remarkable resilience of our vines and the dedicated efforts of our Artisan Winegrowers and technical staff, the 2022 vintage promises to be of outstanding quality.

TERROIR

The vineyards are located on various terroirs of the appellation, consisting of rolled pebbles on the surface, safres, and deep clays.

WINEMAKING

Harvested at optimal maturity. The grapes are destemmed and then pressed. Fermentation takes place at controlled temperatures with regular pump-overs. Ageing on lees until bottling to retain its fresh fruity aromas and to develop soft tannins.

VARIETALS

Grenache noir 65%, Syrah 20%, Carignan 15%

SERVING

14-16°C

TASTING

Elegant nose, red fruit aromas, hints of jam and spice. The wine is round and balanced on the palate.

FOOD PAIRINGS

Ideal with grilled meats and vegetables, cheeses...

