

# NOS PARCELLAIRES



## Rhonéa - Single Vineyards Selection - Trias, Beaumes de Venise, Rouge, 2019

AOC Beaumes de Venise, Vallée du Rhône, France

### PRESENTATION

Old vines, geological specificities, exposure and altitudes... For each appellation, our savoir-faire expresses through careful selection of plots, rigorous vinification and ageing methods to produce complex wines.

### THE VINTAGE

Autumn rains compensating for a shortfall in rainfall, combined with mild temperatures at the start of the year, have fostered the development and resilience of grape bunches against a particularly hot and dry summer. The harvest began at full maturity with perfectly healthy grapes.

### TERROIR

"Trias" sector (230M years old) at 300m high. Soils made of gypsum and clay giving to the land this typical red ochre colour & allowing a regular supply of water.

### WINEMAKING

Manual harvest at optimum maturity. Grapes are destemmed, crushed and fermented at controlled temperatures. Rack and return, as well as regular aeration of the must bring smooth & silky tannins. 50% of the blend is aged 12 months in oak barrels.

### VARIETALS

Grenache noir 70%, Syrah 25%, Mourvèdre 5%

Contains sulphites.

### SERVING

16-18°C

### TASTING

Spicy blackberries, brandied cherries, leather & forest undergrowth notes. Mouth-filling, fresh black fruits & fine spices. Well-structured with soft tannins.

### FOOD PAIRINGS

Roast beef, vegetables, cheeses and mushroom risotto.

### REVIEWS AND AWARDS

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