

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

JAMES SUCKLING.COM

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