Nos Parcellaires



Rhonéa - Our Single Vineyards Selection - Bel Air, AOC Beaumes de Venise, Rouge, 2018

AOC Beaumes de Venise, Vallée du Rhône, France

« Our Parcel Selections » highlights the best terroirs of our Winegrowers: old vines, geological specificities, exposure and altitudes... For each appellation, our savoirfaire expresses through carefus selection of plots, rigorous vinification and ageing methods to produce complex wines.

PRESENTATION

One of the three great terroirs of the appellation. Bel Air is recognizable by its typical white soils

THE VINTAGE

Spring was particularly rainy, then followed by a hot summer which favored the maturity of the grapes, moreover thantks to some rains in August,d a good phenolic maturity. An Indian summer allowed the 2018 vintage to count among the great!

TFRROIR

Located north-east of the town of Beaumes de Venise, the terroir of Bel Air is made of marl, clay and rocks (100-140M years old), producing delicate and fine wines.

WINEMAKING

The Grenache grapes are carefully picked when perfectly ripe and then sorted by hand. Once they arrive at the cellar, they are lightly crushed to release some of their juice. The grapes are then put into vat and maintained at a temperature of 25°C. The must is pumped over the cap twice a day and the wine stays on the skins for a total of 18 days. The Syrah grapes are put whole into vat and spend just 12 days there. The juice is blended and aged in concrete vats for 12 months, with regular racking. Ageing this cuvée brings out its intrinsic fruitiness and silky tannins.

VARIETALS

Grenache 50%, Syrah 50%

Contains sulphites.

SERVING

16-18°C

TASTING

Dark and intense ruby color. Nose of undergrowth, mushrooms. Violet, blackcurrant, blueberry... the aromatic palette is wide, with a structured and silky mouth.

FOOD PAIRINGS

Pan of seasonal mushrooms, vegetable tagine with spices, meats in sauces...

