

NOS PARCELLAIRES

Rhonea - 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 savoir-faire expresses through careful 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 thanks to some rains in August, a good phenolic maturity. An Indian summer allowed the 2018 vintage to count among the great!

LOCATION

Average age of the vines : 30 years.
Altitude of the Vineyard : 250 mètres.

TERROIR

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.

IN THE VINEYARD

Density : 4000 à 4500 pieds/ha
Yield : 35hl/ha

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.

AGEING

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 tannin.

VARIETALS

Grenache 50%, Syrah 50%



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



TASTING

Dark and intense color. The brightness of ruby. Nose of undergrowth, humus, mushrooms. Violet, blackcurrant, blueberry, it is little to say that the aromatic palette is wide. The mouth is tense, dense, indomitable. One finds with pleasure the multiple aromas that one had smelled. A structure with marked tannins but of great finesse; a wild wine, but for those who will know how to wait a good two hours in a carafe and serve it around 16°C, the delight will be there!

FOOD PAIRINGS

This wine is dense, powerful and warm. A rich cuisine, once is not customary, will be perfect to soften this beautiful bottle. A parmentier of duck confit with foie gras: the tannins will absorb the fat like a blotter, for a greedy meeting. A hazelnut of roe deer in grand veneur sauce that you will accompany with a pan of seasonal mushrooms, to play on the war of intensities, the undergrowth side too. For the vegans: vegetable tagine with spices... Don't skimp on the spices!

REVIEWS AND AWARDS



90/100

"The 2018 Beaumes de Venise Bel Air is a tank-aged blend that comes from a selection of south-facing vineyards planted on white clays. Plum, peach and black olive notes mark the nose, while the palate is full-bodied and velvety in texture."

Joe Czerwinski, Wine Advocate



Médaille d'Or

Or

Concours des vins d'Orange Or



91/100

"While lush in body, there's a weightlessness to this fresh-fruited blend of equal parts Grenache and Syrah. Aromas of violets and tar accent ripe but pristine black plum and cherry on the palate. Supple tannins and a revitalizing mineral crush linger on the finish. Delicious young, this wine should drink at peak through 2026 at least."

Anna Lee C. Iijima, Wine Enthusiast

