



Prestige, AOC Rasteau, Rouge, 2019

AOC Rasteau, Vallée du Rhône, France

'Tasty wines for tasty moments', that's what the Rhonéa signature range stands for.

PRESENTATION

As in cooking, we carefully select terroirs and grape varieties to best express the original flavours of each appellation in a fruity, expressive style with silky tannins. Each cuvée is enjoyable from the moment it is bottled. The final blending is carried out with Chefs Disciples d'Escoffier, so that each wine is associated with the world of gastronomy from the start.

TERROIR

A hillside vineyard on clay-limestone terraces covered with rolled pebbles.

IN THE VINEYARD

85% manual harvest with sorting. Yield 38hl / ha. Selection of the best plots on the best terroirs of the appellation. Average Age of the Vines:> 50 years.

WINEMAKING

Harvest is destemmed, then long vatting with pumping-over. Syrah are partially aged in oak barrels for 12 months.

VARIETALS

Grenache noir, Mourvèdre, Syrah

SERVING

14-16°C

TASTING

A complex and racy wine with good ageing potential

FOOD PAIRINGS

Rib of beef, porcini mushrooms and soft cheeses.

REVIEWS AND AWARDS



Argent

Concours des Grands Vins de France à Macon 2021 Argent

