



Cuvée du Centenaire, AOC Rasteau, Rouge, 2023

AOC Rasteau, Vallée du Rhône, France



PRESENTATION

For the past 100 years, the winegrowers of Rasteau have nurtured a rare bond with their land—rooted in loyalty to their origins and the patient transmission of know-how. This anniversary cuvée is a reflection of that legacy: a quiet yet sincere tribute to the enduring strength of old vines and the slow rhythm of the vineyard

THE VINTAGE

2023 was a year full of contrasts: unusually warm temperatures at the end of December and early January raised concerns about an early budburst. This was followed by a return to more typical conditions through February, with fairly cool weather. A persistent drought set in, accompanied by strong Mistral winds, until regular rainfall resumed and continued through the end of June. Thanks to constant vigilance in the vineyards, the grapes were healthy and fully ripe by the start of the harvest, promising one of the finest vintages of the past decade

WINEMAKING

The grapes are hand-picked from our oldest Grenache vines, some over 100 years old, located in the best parts of our vineyard. The wine is made using traditional methods and 75% of the Grenache are aged in oak barrels for 12 months to add complexity and smoothness.

VARIETALS

Grenache 80%, Syrah 20%

Contains sulphites.

SERVING

14-16°C

TASTING

This wine shows the richness of Grenache through a full and smooth tannic texture. The finish is fresh and well-balanced. An elegant Rasteau, shaped in the spirit of the men and women who have been crafting this appellation with care and dedication since 1925



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