



Rhonéa - Passe Colline, AOC Ventoux, Rouge, 2022

AOC Ventoux, 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

Hills with light sandy soil, terrace of fallen rocks

WINEMAKING

Daily délestage (rack and return) and cooling of the must. The wine undergoes a short maceration (8 days) in order to preserve delicate tannins.

VARIETALS

Syrah 50%, Grenache noir 30%, Carignan 20%

SERVING

14-16°C.

TASTING

Intense red color. Nose of red fruits and pepper. Ripe and juicy red berries on the mouth with soft tannins.



FOOD PAIRINGS

Rumsteak served with melting carrots, beef tartare with capers, soy protein burger

Rhonéa

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

