

Nos Terroirs Bio, "Sauvegardent leur Reine", AOC Rasteau, rouge 2023

AOC Rasteau, Vallée du Rhône, France

Our Organic Rasteau contributes to "save bees and their queen" by preserving a rich fauna & flora in the vineyard. Since 1925, our Artisans Winegrowers have been celebrating nature's bounty and preserve their vineyards with passion. Every drop of wine is the fruit of sustainable practices and a unique savoir-faire passed down from generation to generation.

PRESENTATION

Sourced from carefully selected terroirs, our organic wines are crafted with the rigorous expertise of Rhonéa's artisans and winegrowers. Our commitment to sustainability is certified by the organic farming label and reinforced by a holistic environmental approach. This includes preserving vineyard biodiversity, protecting natural resources, using eco-designed packaging, and safeguarding local heritage.

THE VINTAGE

2023 was a year full of contrasts: warm temperatures at the end of December and beginning of January raised concerns about early budding; a return to normalcy continued until February with relatively cool weather; a persistent drought accompanied by a strong Mistral wind, followed by regular rainfall until the end of June. Thanks to constant vigilance in the vineyards, the berries were healthy and well-ripened when harvest started, promising one of the finest vintages of the past decade.

TERROIR

The vineyards are located around the village of Rasteau, nestled between plains and hills, on soils composed of sandstone, marl, and limestone.

WINEMAKING

Manual harvest at optimum maturity. The wine is vinified with minimum intervention to respect the aromas and integrity of the grapes. After malolactic fermentation, grape varieties are blend before bottling.

VARIETALS

Grenache noir 60%, Syrah 20%, Carignan 20%

SERVING

14-16°C

TASTING

Ruby color. red fruits and spicy aromas on the palate. Tannins are elegant & smooth.

