



## Fontimple, AOC Vacqueyras, Blanc, 2020

AOC Vacqueyras, 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

Grapes grow on complementary soils: round pebbles on the surface, limestone and clay.

### VINIFICATION

Traditional vinification under controlled temperatures.

### AGEING

Ageing on lees

### VARIETALS

Viognier, Bourboulenc, Grenache blanc

### SERVING

8-12°C

### TASTING

Nose of white flower and hints of dried fruit. Round, elegant and full-bodied on the palate, with plenty of character.

### FOOD PAIRINGS

ideal as appetizer, gourmet salades or trout or shellfish.

### REVIEWS AND AWARDS

#### **Wine Spectator**

92/100

"Alluring, with creamed pear and green melon notes infused with subtle jasmine and verbena notes. The long finish has an exotic hint while staying fresh and defined."

**Wine Spectator**

