Nos Parcellaires





Rhonéa - Our Single Vineyards Selection - La Beaume, AOC Beaumes de Venise, Rouge, 2019

AOC Beaumes de Venise, Vallée du Rhône, France

«Our Single Vineyard Selections» highlight the most beautiful terroirs of our Artisans Vignerons: old vines, geological singularities, specific exposure & altitudes... On each appellation, the excellence of our know-how is expressed in the rigorous selection of plots, precise vinification and ageing to deliver wines of great potential.

PRESENTATION

Grenache and Syrah reveal an impressive aromatic complexity between red fruits, cocoa and liquorice as well as concentrated tannins.

THE VINTAGE

As 2018, 2019 appears to be quite an exceptional vintage. The winter was unusually mild with balmy temperatures continuing into a dry spring. April and May experienced colder temperatures that luckily slowed vine growth. Afetr a very hot month of June and rather high temperatures in July and August, the harvest started in September under perfect conditions.

TERROIR

Located north of the village of Lafare, the La Beaume terroir (Farisiens) primarily consists of oxfordian black marl dating from the Upper Jurassic period (140-150 million years B.C.).

WINEMAKING

Manual harvest af optimum maturity. Grapes are sorted and destemmed, then undergo a gentle pressing. The temperature is kept at 25°C during fermentation. The final blend is aged in vats for 12 months.

VARIETALS

Grenache 80%, Syrah 20%

Contains sulphites.

SERVING

16-18°C

TASTING

A dense and rich structure for this 2019. Nose and mouth are full of ripe fruits and soft spices aromas. Tannins are already soft. Well-balanced with a large and long finale.

FOOD PAIRINGS

T-bone steak, eggplants & zucchini in spicy tomato sauce, cheeses, lasagna...

REVIEWS AND AWARDS

JAMESSUCKLING.COM 🖫

93-94/100

"This is very chewy with lots of rich fruit, yet it's framed by ripe tannins. Solid red."

James Suckling



JBAVDE

bettane + desseauve

90/100

"Vin suave et velouté, au charme évident, agréable par sa finesse. Longueur généreuse et bon potentiel de garde."

Guide Bettane et Desseauve des vins de France



UBAVDE