# 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



## 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

