

# NOS PARCELLAIRES



## Rhonéa - Single Vineyards Selection - La Ponche, AOC Vacqueyras, Rouge, 2022

AOC Vacqueyras, Vallée du Rhône, France

### PRESENTATION

Old vines, unique geological features, specific exposures & altitudes... In each appellation, the excellence of our expertise is showcased through the meticulous selection of distinctive parcels, careful winemaking and precise ageing for wines that are complex and full of character.

### THE VINTAGE

Between heat and drought, the weather conditions have been challenging again this year. However, thanks to the remarkable resilience of our vines and the dedicated efforts of our Artisan Winegrowers and technical staff, the 2022 vintage promises to be of outstanding quality.

### TERROIR

Our parcel selection comes from a micro-terroir on the "Plateau des Garrigues", at the foot of the Dentelles de Montmirail mountains, at 150m high. On this rich and friable clay soil, the vines - 50 years old on average - are deeply rooted and benefit from water supply and minerals throughout the year.

### WINEMAKING

Traditional vinification with long vating (25 days) and fermentation under controlled temperatures (28/30°C) with pumping over twice a day to develop the aromas. 30% of the wine is aged in oak barrels (1 & 2 wines) for 12 months.

### VARIETALS

Grenache 65%, Syrah 25%, Carignan 10%

Contains sulphites.

### SERVING

14-16°C

### TASTING

Powerful, complex and elegant, this wine delivers nice notes of ripe fruits and spices. Long & well-balanced finish.

### FOOD PAIRINGS

Stews and braised dishes, strong cheeses, grilled meats and rich vegetarian dishes (with eggplants, mushrooms or lentils)



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