



Rhonéa - Passe Colline, AOC Ventoux, Blanc, 2024

AOC Ventoux, Vallée du Rhône, France



PRESENTATION

RHONÉA, as the name suggests, is the trusted choice for Rhône Valley wines. Our Artisans winegrowers & winemakers have been committed since 1925 to bring you the best from our vineyards & let you taste more than just wine, but the quality & authenticity of our terroirs.

TERROIR

Passe Colline is crafted from grapes grown on three distinct soil types, each contributing to its unique character and smooth flavor: light sandy soil from the hills, slopes rich in zaffer—a blend of sandstone and sand sediment—and a terrace of fallen rocks, ideal for vine cultivation.

WINEMAKING

The grapes are chilled to preserve their vibrant color and fresh fruit aromas. After a brief maceration, they are gently pressed. Fermentation then takes place in temperature-controlled concrete tanks to ensure optimal flavor development.

VARIETALS

Grenache blanc 30%, Vermentino 30%, Clairette 20%, Roussanne/Viognier 20%

SERVING

10-12°C

TASTING

Lime zest, crunchy pear, grapefruit and hints of white flowers. Refreshing and round, well-balanced.

FOOD PAIRINGS

It will go wonderfully with a salad of endives, walnut shavings and blue cheese with a few pieces of pear. But also a fish with a melt-in-the-mouth texture, such as a back of cod en papillote, decorated with candied lemon and turnips golden ball. Finally, why not imagine a Moroccan cucumber salad with orange blossom and maple syrup.

