



Rhonéa - Passe Colline, Ventoux, White, 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.

THE VINTAGE

2024 has been full of weather challenges. Spring brought disease pressure, summer droughts reduced yields, and heavy rains in September added to the difficulties. Even so, the great quality of the wines reflects the skill, dedication, and great adaptability of our Artisans winegrowers and winemakers.

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, Rolle ou Vermentino, Clairette

Contains sulphites.

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.

