



Rhonéa - Orior, Côtes du Rhône, Blanc, 2024

AOC Côtes du Rhône, 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

Clay terraces and limestone scree slopes.

WINEMAKING

The grapes are harvested during the coolest hours of the day to preserve the aromas of the berries. Upon their arrival in the winery, they are pressed, and then the winemaking process continues in a traditional manner.

AGEING

6 months in oak barrels to develop structure and secondary aromas.

VARIETALS

Grenache blanc, Marsanne, Clairette

SERVING

11-14°C

TASTING

A beautiful pale yellow robe with green reflections, shiny. An intense and subtle nose, combining aromas of white flowers (hawthorn), citrus (lemony freshness) with a fine woody touch (toasted and buttery notes). The palate reveals itself rich and elegant, long and remarkably balanced.

FOOD PAIRINGS

Pairs well with charcuterie or white meats.



Rhonéa

228 Route de Carpentras, 84190 Beaumes de Venise

Tel. 04 90 12 41 00 - contact@rhonea.fr

www.rhonea.fr   

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

