



Rhonéa - Passe Colline, Ventoux, Rosé, 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

Grapes flourish on three different types of soil, each giving its own characteristics: hills with light sandy soil, slopes with zaffer, and limestone scree.

WINEMAKING

Grapes are harvested during the coolest hours of the day. Upon arrival at the winery, they are kept cold (15-16°C) to best preserve the qualities of the berries. The winemaking process, through direct pressing, gently reveals all the aromas of the fruit.

VARIETALS

Grenache noir, Cinsault, Carignan

Contains sulphites.

SERVING

10-12°C

TASTING

Pale rose petal colour. Fresh red berry notes (redcurrant, raspberry). A lively and crispy finish on grapefruit & citrus aromas

FOOD PAIRINGS

Tomato mozzarella, marinated red peppers, grilled meats, gravlax salmon, beef carpaccio

REVIEWS AND AWARDS



Or
Concours des vins AOC Ventoux Or

