



Rhonéa - Passe Colline, AOC 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.

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 73%, Cinsault 15%, Carignan 12%

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

