



## 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 75%, Cinsault 15%, Carignan 10%

### 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

