



Domaine de la Colline Bleue, AOC Rasteau, Rouge, 2024

AOC Rasteau, Vallée du Rhône, France



PRESENTATION

Property of the Girard family for 3 generations, the estate is now run by Paul, also President of the Cave de Rasteau, and his son Lucas.

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

The parcels selected for this cuvée have been planted the year Paul was born. The vines flourish on hills made of blue marls from the Pliocene era.

WINEMAKING

Grenache, Syrah & Cinsault are vinified separately in concrete vats. Fermentation at controlled temperatures (28-30°C). Maceration lasts around 20 days.

VARIETALS

Grenache, Syrah

Contains sulphites.

SERVING

14-16°C

TASTING

A perfect example of the typicity of Rasteau: beautiful dark color; notes of spices and ripe fruit on the nose. The mouth is rich and deep with longlasting aromas of red fruits and soft tanins.



Rhonéa
228 Route de Carpentras, 84190 Beaumes de Venise
Tel. 04 90 12 41 00 - contact@rhonea.fr
www.rhonea.fr     

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