



Rhonéa - Légende des Toques, AOC Côtes du Rhône Organic Red 2021

AOC Côtes du Rhône, Vallée du Rhône, France

'Tasty wines for tasty moments', that's what the Rhonéa signature range stands for.

PRESENTATION

As in cooking, we carefully select terroirs and grape varieties to best express the original flavours of each appellation in a fruity, expressive style with silky tannins. Each cuvée is enjoyable from the moment it is bottled. The final blending is carried out with Chefs Disciples d'Escoffier, so that each wine is associated with the world of gastronomy from the start.

TERROIR

Limestone soil covered by clayey rocks.

WINEMAKING

Short cold pre-fermentation maceration locks in fresh fruit aromas. Fermentation takes place at 25°C with pumping over.

AGEING

6 months in concrete vats

VARIETALS

Grenache, Syrah, Carignan

TECHNICAL DATA

Residual Sugar: inférieur à 2 g/l

SERVING

Best enjoyed young and served at 12-14°C.

TASTING

Nose of fresh black fruits (blackcurrant, blueberries). Smooth and round mouth with generous fruits and spices. Well-balanced, fruity and juicy.

REVIEWS AND AWARDS



Argent
Challenge Millésime Bio Argent 2022

