



Rhonéa - Roque Colombe, AOC Châteauneuf-du-Pape, Rouge, 2019

AOC Châteauneuf-du-Pape, 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

Sandy soils and round pebbles on the surface.

WINEMAKING

Hand harvest at optimum ripeness and traditional winemaking under controlled temperatures.

AGEING

Ageing in oak barrels for around 18 months.

VARIETALS

Grenache noir, Syrah, Cinsault

SERVING

16°C

TASTING

A complex, spicy and smoky nose. Notes of black fruits, licorice, blond tobacco and vanilla. Silky tannins. A long and rich final.

FOOD PAIRINGS

Duck breast, roasted beef with rosemary, beetroot carpaccio.

REVIEWS AND AWARDS



89/100

"Brilliant ruby. Spice-accented black raspberry, cherry and succulent herbs on the nose and on the palate. Pliant and gently sweet, with a smoky nuance emerging on the black half. [...]"

Vinous

