



Domaine de Pisan, Domaine de Pisan, AOC Rasteau, Rouge, 2024

AOC Rasteau, Vallée du Rhône, France

PRESENTATION

Plunging their roots in the pebble hills of the Southern Rhône Valley, the robust vines of the Rasteau vineyard, swept by the mistral, with grapes ripened in the gentle heat of the pebbles, produce wines that are both powerful and elegant.

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

Argilo-limestone soil covering 15 hectares at an altitude of 270 meters in the Villeneuve district.

IN THE VINEYARD

Planting density 4,000 vines / ha, 100% manual harvest, yield: 38 hl / ha, short pruning in a goblet and Royat cordon, reasoned cultivation, mechanical tillage, organic manuring. The average age of the vines is around 50 years.

WINEMAKING

Classic vinification with 100% de-stemming, long macerations followed by many with punching down to increase the extraction of aromas.

AGEING

Aging in French oak barrels for 12 months on 50% of the blend.

VARIETALS

Grenache, Syrah, Carignan

SERVING

14-16°C

TASTING

Intense and bright garnet color, nose of forest fruits, spices and roasting, mouth with silky tannins, fresh on the fruit, good balance, empyreumatic and spicy notes with a liquorice finish.

FOOD PAIRINGS

Beef ribs, duck, roast pheasant and soft cheeses.



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