



## Rhonéa - Nos Terroirs Bio, AOC Vacqueyras, Organic White, 2020

AOC Vacqueyras, Vallée du Rhône, France

### PRESENTATION

Coming from rigorously selected terroirs, our organic wines are the subject of the rigorous know-how of the artisans-winegrowers of Rhonéa. Our commitment to the environment is certified in this range by its AB label but it is also characterized by a global environmental approach through a policy of sustainable development such as the preservation of biodiversity in the vineyard, the protection of natural resources, eco-design of packaging, or the protection of local heritage.

### LOCATION

Forty-year-old vineyard located south of the village of Vacqueyras on the Miocene part and on the Southern Garrigues. From a plot selection, the vines are cultivated with products of natural origin while respecting the typicity of the soils and their biodiversity.

### TERROIR

Terroir located at an altitude of 150 meters made up of different terroirs of the appellation composed of rolled pebbles on the surface, safres and deep clays conferring a beautiful minerality. Vineyard flourishing in a Mediterranean climate. Summers are hot and dry. The mistral cleans the vineyard. The seasonality of the rains is very marked. An exceptional climate to produce wines of great quality.

### IN THE VINEYARD

Manual harvest for the vines located in the Miocene part and mechanical harvest on the vines located in the Garrigues Sud district. The grapes are tasted daily and picked in the cool of the morning at perfect ripening to express the best of the terroir thanks to healthy and tasty grapes.

Yield: 35 hl / ha.

### WINEMAKING

The grape undergoes a cold skin maceration at a temperature of 10 ° C in order to extract fruitiness and roundness. Traditional vinification in thermo-regulated concrete vats with temperature control between 7 and 18 ° C with daily tasting.

### AGEING

Aging on fine lees until spring before bottling. To keep all its freshness.

### VARIETALS

Roussanne, Grenache blanc, Viognier, Clairette

### TASTING

The wine is a flamboyant golden colour with intense greenish highlights. The bouquet is rich and complex, reminiscent of tropical fruit and white flowers. The initial impression on the palate is lively, with an attractive freshness. The overall impression is full-bodied and smooth.



### FOOD PAIRINGS

This wine makes an ideal a good accompaniment to fish in beurre blanc sauce, trout meunière, gourmet salades or shellfish. Served chilled, but not iced : 8-12°C. Best enjoyed young



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