



Rhonéa - Les Pierres du Vallat, AOC Gigondas, Rouge, 2022

AOC Gigondas, Vallée du Rhône, France

PRESENTATION

RHONÉA, as the name suggests, is the trusted choice for Rhône Valley wines. Our Artisans vinegrowers & winemakers have been committed since 1925 to bring you the best from our vineyards & let you taste more than just wine, but the quality & authenticity of our terroirs.

THE VINTAGE

Between heat and drought, the weather conditions have been challenging again this year. However, thanks to the remarkable resilience of our vines and the dedicated efforts of our Artisan Winegrowers and technical staff, the 2022 vintage promises to be of outstanding quality.

TERROIR

Parcels located in the Dentelles de Montmirail, on the "Grand Montmirail" sector

WINEMAKING

The must is pumped over at the beginning of the fermentation to extract the best of the fruit. Long vatting (4 weeks) under controlled temperatures (27-30°C).

AGEING

100% of the final blend is aged 12 months in "foudres" and demi-muids (400l)

VARIETALS

Grenache noir 55%, Syrah 45%

Contains sulphites.

TECHNICAL DATA

Production volume: 100 hL

Residual Sugar: inférieur à 2 g/l

SERVING

16-18°C

TASTING

A rich and complex aromatic palette. The final is fresh, thanks to the calcareous soils, with a long and racy final.

FOOD PAIRINGS

Pork, braised meats, vegetables, deserts with dark chocolate.



Rhonéa

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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