

LÉGENDE DES TOQUES CÔTES DU RHÔNE

Grenache, Syrah & Cinsault. Of a fairly dark raspberry color, the nose is fine and delicate with notes of jammy sour cherries. The palate is smooth and creamy. The tannins are discrete and nicely melted in the final. Pair with grilled chicken, a gourmet salad or other light fair. It will appreciate in its youth and will keep 3 to 5 years.

In 2015 two historic co-operatives, the Vignerons de Caractère in Vacqueyras and the Vignerons de Balma Venitia in Beaumes-de-Venise united to form Rhonéa. While Rhonéa farms about 2800 acres, that total divided among their 236 vignerons works out to less than 12 acres per person. All Rhonéa vignerons work long hours meticulously tending their vines, vintage after vintage. They use age-old methods, but also follow the advice of Rhonéa viticultural experts whom they are free to consult throughout the growing season. They are enthusiastic winemakers who are proud of their vineyards and share the same passion for making fine wine. The most natural way of growing grapes is always preferred, input products are used as little as possible, and biodiversity a major consideration. Rhonéa believes in letting the personality of each one come through to produce polished, elegant wines. In addition to making wonderful cuvées, Rhonéa bottles the best growers' wines under their domain name.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

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Grenache, Syrah & Cinsault. Fine & delicate aromas of jammy sour cherries; smooth and creamy palate; discrete tannins on the finish.

Shelf Talker:

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