



LÉGENDE DES TOQUES

RED

Good food and wine are essential parts of the the much-envied French lifestyle. Our « Légende des Toques » Côtes du Rhône is based on the experience of several generations of artisan winegrowers and reflects the expertise of our cellarmaster and that of famous chefs. Every vintage, these chefs are invited to take part in blending wines from various terroirs and grape varieties to make a delicious, polished, elegant wine typical of the Rhone Valley.

No contractual illustration.

› CÔTES DU RHÔNE ›



› ETHIC & FAIR

Growing grapes organically is important, but saving the planet is even more so! Our artisan-winegrowers therefore decided to deepen their commitment by joining the Vignerons en Développement Durable («Winegrowers for Sustainable Development») association. Rhonéa is fully responsible for their wines from the vine to the glass and committed to ethical and equitable practices.



› GRAPE VARIETIES**

Grenache, Syrah, Carignan



› TERROIR

The terroirs that produce our Côtes-du-Rhône consist mainly of limestone soil with clay subsoil, which accounts for the wine's rich character.



› WINEMAKING & AGEING METHODS

Short cold pre-fermentation maceration locks in fresh fruit aromas. Fermentation takes place at 25°C and is conducted in such a way as to enhance this intrinsic fruitiness. Pumping over is done twice a day, and can alternate with rack and return. The wine is aged in concrete vats with regular racking until bottling in spring.



› TASTING NOTES

Elegant, delicate bouquet. Soft and rich on the palate. The tannin is discreet and melts in the mouth, especially on the finish.



› SOMMELIER'S SUGGESTIONS

This wine partners beautifully with chicken gourmet, salads, and delicatessen dishes. Best enjoyed young and served at 12-14°C.



› AWARDS

Millésime 2017	ARGENT	<i>Concours des vins d'Orange</i>	2018
Millésime 2013	1 Star	<i>Guide Hachette</i>	2015
Millésime 2012	QUOTED	<i>Guide Hachette</i>	2014