

A.O.P Beaumes-de-Venise Domaine Pierre Rougon – Cuvée Hommage

GRAPE VARIETIES

50% Grenache
50% Syrah

BOTTLING

Estate-bottled

CENTILISATION

75 Cl

SERVING

TEMPERATURE

Best enjoyed between
16° and 18°

STORAGE

4 to 6 years



TASTING NOTES

Fine and elegant, this Rhône Valley cru has a violet colour and a long, silky, supple finish.

FOOD AND WINE PAIRINGS

This Beaumes-de-Venise goes perfectly with grilled red meat or a cheese platter.

In memory of his father Henri, Pierre Rougon wanted to create this prestigious cuvee. Carefully selected from the finest plots of the vineyards, located at the foothills of the Dentelle de Montmirail mountains, this limited production Beaumes-de-Venise of only 5 570 bottles is an homage to the skills, dedication and passion passed along from father to son.