







Terroir Daronton, AOC Côtes du Rhône Villages Roaix, Rouge, 2018

AOC Côtes du Rhône Villages Roaix, Vallée du Rhône, France

PRESENTATION

Bringing together 388 artisan winegrowers family in the heart of the Dentelles de Montmirail, Rhonéa produces a wine from one of the richest winegrowing terroirs in the Rhone, called Daronton, the name of the family who first planted the vineyard three generations ago. Formed by ice volcanoes 60 million years ago, the Dentelles de Montmirail comprise a patchwork of evaporate, blue clay, and limestone that give the wines a powerful, elegant, and deep flavour profile. The layers of sediment found several kilometres down rise to the surface here to form a terroir unlike any other in the world.

TERROIR

The vines that produce this wine essentially grow on light, sandy soil. However, grapes also from slope vineyards containing river stones, red clay, and grey clay. This varied terroir produces well-structured wine of remarkable quality.

VINIFICATION

This Roaix is made with extra special care. Fermentation takes place traditionally in stainless steel vats. The grapes are entirely destemmed. Maceration lasts 15 days. Our cellarmaster has created a wine with an expressive bouquet showing hints of red fruit. It takes on spicy overtones with age.

VARIETALS

Grenache, Syrah

TECHNICAL DATA Residual Sugar: 2 g/l

14 % VOL.

SERVING

Best enjoyed at 17°C and will age well for 3-5 years.

TASTING

The nose has lovely red fruit and blackcurrant overtones. The wine os fresh and traightforward on the palate. There is a beautiful long aftertaste.

FOOD PAIRINGS

It is delicious with red meats and delicatessen meats.

REVIEWS AND AWARDS



91/100 Argent Decanter World Wine Awards Argent



Or

The Global Grenache Masters Or



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