



Terroir Daronton, AOC Côtes du Rhône Villages Visan, Rouge, 2023

AOC Côtes du Rhône Villages Visan, 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

Soil rich in pebbles or limestone gravels on slopes exposed South-East.

IN THE VINEYARD

Selections of plots on the best terroirs of the appellation. Short size in goblet for Grenache and Mourvèdre and Cordon de Royat for Syrah. Planting density 4000 feet / ha.

WINEMAKING

Traditional vinification, vatting for 12 to 15 days. Control of the vinification temperature between 28 and 30 ° C.

VARIETALS

Grenache, Syrah

TASTING

Beautiful purple color, notes of blackcurrant, violet and spices. On the palate, round, well structured wine with very fine tannins.

FOOD PAIRINGS

Serve at room temperature (16 - 18 ° C) on grilled red meats, in particular, but it will also accompany the best dishes with nobility.

