



Terroir Daronton, AOC Côtes du Rhône, Rosé, 2018

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

Bringing together 236 artisan winegrowers 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 terroirs that produce our Côtes-du-Rhône consist mainly of limestone soil with clay subsoil, which accounts for the wine's rich character.

VINIFICATION

Our rosé Côtes-du-Rhône is made according to a set of strict criteria. The grapes are entirely destemmed and lightly crushed. Everything is done to obtain clear, aromatic juice that reflects the terroir. The must is naturally decanted from its lees at a temperature of 12°C, then cold fermented.

AGEING

The wine is aged on the lees for 3 months, then bottled in spring to preserve maximum freshness.

VARIETALS

Cinsault, Syrah, Carignan, Grenache noir

TECHNICAL DATA

Residual Sugar: 2 g/l

13.5 % VOL.

SERVING

This wine is enjoyable young, served chilled : 14-16°C.

TASTING

The nose shows hints of grapefruits, lemon and delicate overtones of rose petal. The wine starts out deliciouly fresh on the palate.

FOOD PAIRINGS

It is ideal with summer meals, barbecues, Mediterrean salads and cheese.

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