



Terroir Daronton, AOC Côtes du Rhône, Blanc, 2018

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

Terroir Daronton pays homage to the men who founded the Vacqueyras and Beaumes de Venise cellars in 1950 to provide the best possible conditions for making and ageing wines from their villages. Le Terroir Daronton epitomises the finest expression of Rhone Valley, as well as over 60 years of expertise handed down from generation to generation.

TERROIR

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

VINIFICATION

Grapes are refreshed after de-stemming and crushing. Short skin contact maceration. Fermentation process takes place at a low temperature (17°C). Bottling in spring season to keep the fresh aromas.

VARIETALS

Roussanne, Bourboulenc, Clairette

SERVING

Best enjoyed young. Serve well-chilled (8-10°C).

TASTING

Its nose is suave, predominantly floral. Its mouth is fresh and thirst-quenching, with fruity notes of citrus. The whole is balanced and very fond.

FOOD PAIRINGS

Ideal with prawns risotto, roast chicken with herbes de Provence, or fish in foil.



Rhonéa
228 Route de Carpentras, 84190 Beaumes de Venise
Tel. 04 90 12 41 00 - contact@rhonea.fr
www.rhonea.fr     

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

