



Terroir Daronton, AOC Vacqueyras, Rosé, 2018

AOC Vacqueyras, 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

Cru Vacqueyras is a blend of wines from various parts of the appellation with different terroirs: soils with river stones on the surface, zaffer, and deep clay.

WINEMAKING

Our vineyard management and winemaking methods, handed down through several generations, make the very most of the Vacqueyras terroir. Our cellarmaster tastes all the vats carefully and selects the best. The grapes are brought to the winery in the cool of the early-morning. After around twelve hours' low-temperature skin contact (10°C), the freerun juice is collected and the grapes are pressed slowly. Only the first pressings go into our wine. Once blended, alcoholic fermentation takes place at 16-18°C.

VARIETALS

Cinsault, Grenache

13.5 % VOL.

TECHNICAL DATA

Residual Sugar: 2 g/l

SERVING

Serve chilled, but not iced: 8 - 12°C. Best enjoyed young.

TASTING

The powerful, complex bouquet displays hints of raspberry, blackberry, and red fruit, and the wine is fruity, full-bodied, and thirst-quenching on the palate. The aftertaste has a hint of pink pepper.

FOOD PAIRINGS

This wine is ideal as an aperitif and with Provençal cooking: cold ratatouille with pine nuts, pissaladière (a savoury tart with onions, olives, and anchovies), grilled lamb chops with herbs, purple artichokes with mushrooms à la barigoule, etc.



