



Terroir Daronton, AOC Châteauneuf-du-Pape, Rouge, 2016

AOC Châteauneuf-du-Pape, 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

Winegrowing in this appellation goes back to the 14th century, when Châteauneuf-du-Pape earned its reputation thanks to the French popes in nearby Avignon. This collection is made from selected vineyard plots located primarily in the northern part of the appellation. The old Grenache vines thrive on soil with river stones on the surface and clay deeper down.

IN THE VINEYARD

The grapes are entirely handpicked at peak ripeness. Low yields make for beautiful concentration.

AGEING

After traditional winemaking, the tannin becomes round and acquires class and distinction by ageing in oak barrels for 12-18 months.

VARIETALS

Grenache noir, Syrah, Mourvèdre

TASTING

A very refined bouquet with hints of prune, fig and caramel. Powerful and well-structured on the palate with a great deal of roundness as well as soft, elegant tannin. Roasted flavours on the aftertaste.

FOOD PAIRINGS

This wine is wonderful with rabbit (in a sauce with shallot and thyme), duck breast with chanterelle mushrooms and beef casserole. Best decanted before the meal and served at cool room temperature. Reaches its peak between 7 and 10 years after the vintage.

