



Terroir Daronton, AOC Côtes du Rhône Villages Plan de Dieu, Rouge, 2018

AOC Côtes du Rhône Villages Plan de Dieu, 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

Grapes have been grown in the Plan de Dieu vineyard in the heart of the Vaucluse department since the Middle Ages. Located in the heart of the appellation, the Grenache and Syrah vines are spread over a vast terrace with limestone, river stone, and alluvial soils.

WINEMAKING

The greatest care has been taken in making this Plan de Dieu, combining the best of traditional and modern methods.

VARIETALS

Grenache noir, Syrah

14.5 % VOL.

SERVING

Best served at a temperature of 14-17°C, it can be enjoyed as of now to take advantage of its fruitiness.

TASTING

The bouquet is redolent of a variety of fruits. The wine starts off quite straightforward and pleasant on the palate. It is a big and round, but with very elegant tannin as well as spicy flavours and a beautiful liquorice aftertaste.

FOOD PAIRINGS

Ideal with beef stew, duck, and creamy cheeses.



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