



Terroir Daronton, AOC Côtes du Rhône Villages Sablet, Rouge, 2018

AOC Côtes du Rhône Villages Sablet, 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

Situated at the foot of the Dentelles de Montmirail in the heart of the Vaucluse, the Sablet vineyards feature a soil of red clay mixed with river stones. Grenache, Syrah, and Mourvèdre vines growing on gentle slopes with ideal sun exposure produce beautiful grapes here.

WINEMAKING

The harvested grapes are first destemmed and then a traditional winemaking method is used, which lasts for 15 days.

AGEING

Following this period, our Côtes du Rhône Villages SABLET is aged in vats for ten months.

VARIETALS

Grenache noir, Mourvèdre, Syrah

13.5 % VOL.

SERVING

This wine is best enjoyed young, served between 16° and 18°C.

TASTING

A beautiful garnet-red color that reveals a powerful nose with wild strawberry aromas and sweet spicy notes. A well-balanced wine with soft tannins.

FOOD PAIRINGS

Ideal with barbecued dishes sprinkled with Provençal herbs, this wine also goes very well with ripened hard cheese.



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.

