



Terroir Daronton, AOC Rasteau, Rouge, 2018

AOC Rasteau, 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

Situated in the North of Vaucluse, the vineyard turns due south shielded from the Mistral. Vineyards extend over a relief of hillsides on the grounds of stoneware of rolled pebbles and more in-depth clays.

WINEMAKING

The traditional fermentation takes 20 days.

VARIETALS

Grenache, Syrah

SERVING

Best enjoyed at 17°C and will age well for 3-5 years

This wine has a beautiful garnet-red colour intense purplish highlight. It is also features a very attractive nose of ripe red and black fruit as well as sweet spices.

FOOD PAIRINGS

Perfect with red meat, such as a grilled steak or simply as an aperitif.

REVIEWS AND AWARDS

JEB DUNNUCK

"A blend of Grenache and Syrah that sees a short élevage in concrete tanks, the 2018 Rasteau Terroir Daronton offers a medium-bodied, balanced, lightly textured profile as well as rock-solid notes of red and black plums, cracked pepper, mint, and sappy herbs. Drink bottles on release and over the following 3-4 years."

Jeb Dunnuck, Jeb Dunnuck



88-90/100

"The 2018 Rasteau Terroir Daronton (a blend of Grenache and Syrah), features herbal, slightly green notes but also ripe cherries and stone fruit. Medium to full-bodied, it could be a touch more concentrated, yet it remains a supple, attractive wine for drinking over the next 5-6 years."

Joe Czerwinski, Wine Advocate







Or

Concours Général Agricole Paris Médaille d'or, 24/02/2020





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