



Terroir Daronton, AOC Ventoux, Blanc, 2018

AOC Ventoux, Vallée du Rhône, France

PRESENTATION

Terroir Daronton pays homage to the men who founded the Vacqueyras and Beaumes de Venise cellars in 1950 to provide the best possible conditions for making and ageing wines from their villages. Le Terroir Daronton epitomises the finest expression of Rhone Valley, as well as over 60 years of expertise handed down from generation to generation.

TERROIR

Terroir Daronton Ventoux is made from grapes grown on three different types of soil, which explain its unique personality and suave flavour: hills with light sandy soil, slopes with zaffer, a mix of sandstone and sand sediment, and a terrace of fallen rocks propitious to winegrowing.

WINEMAKING

The grapes are cooled to retain their colour and fresh fruit aromas. They undergo a short maceration before pressing. Alcoholic fermentation takes place in temperature-controlled stainless steel vats. The wine is aged in vat for a short while before bottling.

VARIETALS

Bourboulenc, Clairette, Grenache blanc, Roussanne

SERVING

It will be aprecious in his youth at a temperature of 8-10 ° C.

TASTING

Nice citrus notes and a beautiful freshness. A light and elegant style.

FOOD PAIRINGS

It is ideal as an aperitif, on fish, seafood and fresh goat cheeses, or with a cold ratatouille.



Rhonéa
228 Route de Carpentras, 84190 Beaumes de Venise
Tel. 04 90 12 41 00 - contact@rhonea.fr
www.rhonea.fr     

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