



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

AOC Côtes du Rhône Villages Sablet, 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

Located at the foot of the Dentelles de Montmirail Massif, the Sablet vineyard extends in the heart of Vaucluse on red clay soils mixed with rolled pebbles. Our vines stretch on gentle slopes with the ideal exposure for beautiful grapes bursting with sugars and freshness.

WINEMAKING

The grains are carefully selected by hand and with great rigor. Direct pressing and skin maceration.

AGEING

Aging in vats then in bottles.

VARIETALS

Grenache blanc, Clairette, Bourboulenc, Marsanne, Viognier

TASTING

The color is brilliant, on a light lemon yellow. The nose opens with aromas of fresh fruit. The whole is coated with delicate notes of honey. On the palate, this wine has a nice balance with an acidity that is balanced by its heady side. The finish leaves pleasant apricot notes noted by the juniper.

FOOD PAIRINGS

It will go well with wild river fish, ravioli, risottos, pancakes, dumplings, a Tahitian salad or even a light and fresh terrine, of crayfish for example. Very pleasant on cheeses, to try it with a banon for example, is to definitely adopt it!



