



Terroir Daronton, AOC Ventoux, Rosé, 2019

AOC Ventoux, 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

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 Vignerons' Ventoux wines are made specifically to highlight their fruitiness. When it comes time to pick the grapes, they are always extremely aromatic, with an intoxicating smell. In order to make the most of this superb fruit, the Vignerons use state-of-the-art equipment to ferment the must at a temperature of 15-16°C. This gentle treatment results in naturally balanced and fruity wine, which is aged for a short while in temperature-controlled stainless steel vats and bottled early.

VARIETALS

Grenache, Syrah, Carignan

TECHNICAL DATA

Residual Sugar: 2 g/l

13 % VOL.

SERVING

Serve chilled, but not iced: at 5°-10°C. Best enjoyed young.

TASTING

Elegant, delicate nose with lots of fruit. Elegant and soft on the palate with a well-focused, fresh aftertaste.

FOOD PAIRINGS

This wine is harmonious. Ideal with a the traditional vegetables cooking and the inspirations of the modern meats.



