



Terroir Daronton - Bio, AOC Vacqueyras, Blanc, 2018 AOC Vacqueyras, Vallée du Rhône, France

PRESENTATION

We have retained the ancestral techniques and know-how of the feudal period, to produce this characteristically opulent, finely-crafted cuvée, made from 100% organically-cultivated grapes. This rich, approachable wine receives the greatest of care from our winegrowers in both vineyard and winery and is aged with the utmost respect for tradition.

TERROIR

Cru Vacqueyras is a blend of wines from various parts of the appellation with different terroirs: soils with river stones on the surface, zaffer, and deep clay.

WINEMAKING

Our vineyard management and winemaking methods, handed down through several generations, make the very most of the Vacqueyras terroir. The grapes are brought to the winery in the cool of the early-morning and undergo skin contact at 10°C to extract all the fresh fruit flavours and roundness. The wine is then aged on its lees to retain maximum freshness.

AGEING

The wine is then patiently reared on fine lees to keep all its freshness.

VARIETALS

Viognier 45%, Roussanne 32%, Grenache blanc 17%, Clairette 6%

TASTING

The intense bouquet has delicate white flower overtones and hints of dried fruit. The wine is round, elegant, and full-bodied on the palate, with plenty of character.

FOOD PAIRINGS

This wine makes an ideal aperitif, as well as a good accompaniment to fish in beurre blanc sauce, trout meunière, or gourmet salad.





