

# Terroir Daronton, AOC Châteauneuf-du-Pape, Blanc, 2016

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

# PRESENTATION

Bringing together 236 artisan winegrowers 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

Winegrowing in this appellation goes back to the 14th century, when Châteauneuf-du-Pape earned its reputation thanks to the French popes in nearby Avignon. This collection is made from selected vineyard plots located primarily in the northern part of the appellation.

# IN THE VINEYARD

The grapes are entirely handpicked at peak ripeness. Low yields make for beautiful concentration.

# VARIETALS

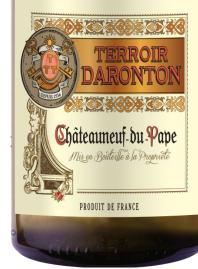
Grenache blanc, Clairette, Roussanne, Bourboulenc, Picardan

# TASTING

This wine reveals a complex bouquet that combines slightly lemony notes of white flowers and broom combined with aromas of pears and pistachios.

# FOOD PAIRINGS

Ideal with a crispy foie gras bar or a carpaccio of tuna.







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