



Terroir Daronton, AOC Côtes du Rhône Villages Visan, Blanc, 2023

AOC Côtes du Rhône Villages Visan, 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

Ground predominantly clay-limestone with sandy microzones on hillsides facing South-West. Managing the vineyard: all the varietals in Cordon de Royat. Planting density 4000 feet / ha.

WINEMAKING

Traditional by direct pressing. Control of the vinification temperature between 14 ° and 17 ° C.

VARIETALS

Viognier, Grenache blanc, Roussanne

13 % VOL.

TASTING

Bright pale yellow color with green reflections. Nose: white flesh fruits and citrus with a floral touch. On the palate, nice freshness and minerality. Long and balanced.

FOOD PAIRINGS

Serve chilled as an aperitif, or with shellfish, grilled fish, white meats in sauce, or more surprisingly, a goat cheese with character.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

