



Terroir Daronton, AOC Cairanne, Rouge, 2016

AOC Cairanne, 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

Hillsides and terraces (150 à 300). 3 complementary soils covered with limestone gravel: white limestone clay (power), red clay (aromas) and glaciofluvial sands (roundness). Manual harvest. Average yield less than 35 hl / ha. Average age of the vineyard: 50 years

IN THE VINEYARD

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WINEMAKING

Manual harvest harvested at full maturity,

The vatting is traditional in stainless steel vats with a real control of temperatures between 27 and 29°C. With a long average duration of 20 days, fermentation is followed by pumping over twice a day to favour the extraction of aromas and tannins.

VARIETALS

Grenache 50%, Syrah 40%, Carignan 10%

TASTING

Intense purple color with purple hues. Nose of black and ripe cherries supported by spicy and minty notes. On the palate the balance is perfect with a freshness stimulated by the crunchiness of the fruit and the pepper under the cover of well-integrated and integrated tannins. Drink now to enjoy its fruit, it will reach its peak in 3 years and can easily mature 10 years and more depending on the quality of the vintage.

FOOD PAIRINGS

A wine of choice to accompany duck breast, pork filet mignon, pheasant salmis, brie, camembert.



