



Terroir Daronton - Édition Limitée, AOC Rasteau, Rouge, 2015

AOC Rasteau, 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

A hillside vineyard on clay-limestone terraces covered with rolled pebbles.

IN THE VINEYARD

Manual harvest & sorting for the most part between September 18 and 20. Yield 35hl / ha. Selection of the best plots on the best terroirs of the appellation. Short size in free goblet, trellised goblet and Royat cord.

WINEMAKING

Harvest destemmed, then long vatting with punching down, 15% of the blend is aged in oak barrels for 18 months.

VARIETALS

Grenache noir, Mourvèdre, Syrah

TASTING

A deep wine with notes of garrigue, ripe fruit with a powerful hint of liquorice and smoke. A harmonious whole, with a beautiful structure accompanied by a frame of freshness brought by the syrah. Elegance with a nice length on the finish.

FOOD PAIRINGS

Rib of beef, roasted pheasant, duck, porcini mushrooms and soft cheeses.



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