



# Terroir Daronton, AOC Gigondas, Rouge, 2018

AOC Gigondas, 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**

Nestled at the foot of the Dentelles de Montmirail, Gigondas produces some marvellous wines. Our vines grow on steep terraces up to 400 metres in altitude. The soil there consists of deep clay, carbonate, and sandstone. Expressing its full potential in this grandiose setting, Grenache does extremely well here.

## WINEMAKING

This cuvée is based on two criteria: respect for tradition and precision winemaking. Our cellarmaster has produced a powerful, complex wine exemplifying the magic of Gigondas.

# VARIETALS

Grenache noir 77%, Syrah 17%, Mourvèdre Residual Sugar: inferieur à 2 g/l

# TECHNICAL DATA

14.5 % VOL.

# SERVING

Best decanted and enjoyed at 16-18°C. Enjoyable young, but will improve for 5-8 years.

Powerful, complex bouquet. Very smooth on the palate. A subtle, intense Gigondas.

## **FOOD PAIRINGS**

It is ideal with beef and gratin dauphinois, as well as strong cheeses and roasted vegetables.

# **REVIEWS AND AWARDS**



Médaille d'Or

Concours des Grands Vins de France à Macon 2019 Or



