



Terroir Daronton, AOC Tavel, Rosé, 2023

AOC Tavel, 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

Located in the commune of Tavel, the vineyard covers an area of 200 hectares.

IN THE VINEYARD

Age of vines: 35 years

WINEMAKING

Tavel is an "original rosé" whose winemaking is completely different from any other Rosé. It has long macerations (48 hours), more like a red wine. After pressing, fermentation is led from 10 to 15 days at low temperatures (13°-14°C).

Tavel is a blend of free run juice (which gives fruit aromas, freshness and acidity), and pressing juice (which preserves its richness, structure and strength).

VARIETALS

Grenache, Cinsault, Clairette

TASTING

deep bright "partridge eye" ruby pink. Red and white fruits combined. The mouth is fruity, long spicy finish.

FOOD PAIRINGS

Enjoyable with an aperitif as well as a meal (better than white and red in succession), charcuterie, spicy Indian, Middle East, Asian and Provençal Cuisine, white meat and goat cheese.



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

