



Terroir Daronton, AOC Côtes du Rhône, Blanc, 2020

AOC Côtes du Rhône, 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

The terroirs that produce our Côtes-du-Rhône consist mainly of limestone soil with clay subsoil, which accounts for the wine's mineral character.

VINIFICATION

Grapes are refreshed after de-stemming and crushing. Short skin contact maceration. Fermentation process takes place at a low temperature (17°C). Bottling in spring season to keep the fresh aromas.

VARIETALS

Grenache blanc, Clairette, Viognier

SERVING

Best enjoyed young. Serve well-chilled (8-10°C).

TASTING

Its nose is suave, predominantly floral. His mouth is fresh and thirst-quenching, with fruity notes of citrus. The whole is balanced and very fond.

FOOD PAIRINGS

Ideal with prawns risotto, roast chicken with herbes de Provence, or fish in foil.



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