





Terroir Daronton, AOC Beaumes de Venise, Rouge, 2019

AOC Beaumes de Venise, Vallée du Rhône, France

PRESENTATION

Terroir Daronton - named after its founders - delivers the finest expression of Rhone Valley

Each cuvée is a blend of grape varieties and soils, selected for their ability to deliver the most accurate expression of its appellation.

Marl and gypsum from the Trias and sand from the Miocene period.

WINEMAKING

Cold maceration for 6 days (10°C). Pumping-over and racking off. Fermentation at controlled temperature (25-27°C) for around 15 days.

AGEING

6 to 8 months in concrete tanks

VARIETALS

Grenache noir 53%, Syrah 42%, Cinsault 2%, Carignan 1%, Clairette 1%, Mourvèdre 1%

15 % VOL.

TECHNICAL DATA

Production volume: 6000 hL Residual Sugar: inferieur à 2 g/l

SERVING

16-18°C

TASTING

Nose of blueverry, cherry and soft spices. Round and smooth on the palate.

FOOD PAIRINGS

Veggie tajine, pork schnitzel

REVIEWS AND AWARDS



Concours Général Agricole Paris Médaille d'argent, 24/02/2020



