



# Terroir Daronton - Édition Spéciale, AOC Beaumes de Venise, Rouge, 2017

AOC Beaumes de Venise, 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

This wine consists of wines from selected plots of zaffer, silt and clay, and limestone soil up to altitudes of 300 metres.

#### WINEMAKING

The grapes used to make this cuvée were picked when perfectly ripe and then selected with the greatest of care. We blended this wine to bring out a complex bouquet of ripe fruit and spice, and to make it both soft and smooth on the palate.

#### **VARIETALS**

Carignan, Grenache, Syrah

## TECHNICAL DATA

Residual Sugar: inferieur à 2 g/l

15 % VOL.

#### SERVING

This wine is enjoyable young, but has an ageing potential of 5 to 7 years. Best served at  $16^{\circ}-18^{\circ}C$ .

#### **TASTING**

The bouquet expresses this wines's complexity and features roasting coffe aromas. The initial impression on the palate is dense, concentrated, and full bodied, with silky tannins. It has elegant oak and the diversity of aromas it even more remarkable.

#### FOOD PAIRINGS

Idéal with a grilled rib of beef, fillet of beef Rossini, or roasted vegetables.



