



Terroir Daronton, AOC Ventoux, Blanc, 2020

AOC Ventoux, 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

Terroir Daronton Ventoux is made from grapes grown on three different types of soil, which explain its unique personality and suave flavour: hills with light sandy soil, slopes with zaffer, a mix of sandstone and sand sediment, and a terrace of fallen rocks propitious to winegrowing.

WINEMAKING

The grapes are cooled to retain their colour and fresh fruit aromas. They undergo a short maceration before pressing. Alcoholic fermentation takes place in temperature-controlled stainless steel vats. The wine is aged in vat for a short while before bottling.

VARIETALS

Bourboulenc, Clairette, Grenache blanc, Roussanne

SERVING

It will be precious in his youth at a temperature of 8-10 ° C.

TASTING

Nice citrus notes and a beautiful freshness. A light and elegant style.

FOOD PAIRINGS

It is ideal as an aperitif, on fish, seafood and fresh goat cheeses, or with a cold ratatouille.



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

