



Terroir Daronton, AOC Châteauneuf-du-Pape, Rouge, 2020

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

THE WINE

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

Winegrowing in this appellation goes back to the 14th century, when Châteauneuf-du-Pape earned its reputation thanks to the French popes in nearby Avignon. This collection is made from selected vineyard plots located primarily in the northern part of the appellation. The old Grenache vines thrive on soil with river stones on the surface and clay deeper down.

IN THE VINEYARD

The grapes are entirely handpicked at peak ripeness. Low yields make for beautiful concentration.

AGEING

After traditional winemaking, the tannin becomes round and acquires class and distinction by ageing in oak barrels for 12-18 months.

VARIETALS

Grenache noir, Mourvèdre, Syrah

SPECIFICATIONS

Alcohol content: 15 ABV

TASTING NOTES

A beautiful crimson color with light purple accents, a complex and empyreumatic nose: The first impression is the signature of a great Châteauneuf-du-Pape. The scent of black fruits (Mure, Blackcurrant, Prune), rubs shoulders with notes of licorice, blond tobacco and vanilla. In the mouth it is the great tannic quality which imposes itself with a special mention to the grain of suave and coated tannin. The long and rich finish testifies to a precise and chiseled breeding which adds to the distinction.

FOOD AND WINE PAIRINGS

This wine is wonderful with rabbit (in a sauce with shallot and thyme), duck breast with chanterelle mushrooms and beef casserole. Best decanted before the meal and served at cool room temperature. Reaches its peak between 7 and 10 years after the vintage.



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