



TERROIR DARONTON COTES-DU-RHONE ROUGE



APPELLATION

Côtes du Rhône, Rhône, France

VARIETALS

60% Grenache, 26% Syrah, and 14% Carignan

VINEYARDS

The terroirs that produce our Côtes-du-Rhône consist mainly of limestone soil with clay subsoil, which accounts for the wine's rich character. The layers of sediment found several kilometres down rise to the surface here to form a terroir unlike any other in the world.

VINIFICATION

Short cold pre-fermentation maceration locks in fresh fruit aromas. Fermentation takes place at 25°C and is conducted in such a way as to enhance this intrinsic fruitiness. Pumping over is done twice a day, and can alternate with rack and return. The wine is aged in concrete vats with regular racking until bottling in spring.

WINEMAKER'S NOTES

Elegant, delicate bouquet. Soft and rich on the palate. Black fruits, cinnamon and the tannin is discreet and melts in the mouth, especially on the finish.

FOOD PAIRING

This wine partners beautifully with chicken, salads, and delicatessen meats.



GLASSWARE

Universal Glass or
Aroma Collector



AGING

3 - 5 Years



DECANT

30 Minutes



SERVE TEMP

57 - 62° F