



Terroir Daronton - Organic Côtes du Rhône, Rouge, 2024

AOC Côtes du Rhône, Vallée du Rhône, France



PRESENTATION

Originating from 13 names... those of the thirteen founders who came together and gathered a team of expert winemakers to create a trusted signature for Rhone Valley wines. As a tribute to their work, the name DARONTON was born from a blend of parts of their names.

THE VINTAGE

2023 was a year full of contrasts: warm temperatures at the end of December and beginning of January raised concerns about early budding; a return to normalcy continued until February with relatively cool weather; a persistent drought accompanied by a strong Mistral wind, followed by regular rainfall until the end of June. Thanks to constant vigilance in the vineyards, the berries were healthy and well-ripened when harvest started, promising one of the finest vintages of the past decade.

TERROIR

Limestone soils and clay subsoils, providing regular quantities of water to the vines throughout the year.

WINEMAKING

Short cold pre-fermentation maceration to preserve fresh fruit aromas. Fermentation at 25°C. Pumping over & rack and return.

VARIETALS

Grenache noir 65%, Syrah 25%, Carignan 10%

Contains sulphites.

SERVING

12-14°C

TASTING

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 PAIRINGS

Grilled chicken, salads, and delicatessen.



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