



Terroir Daronton, Châteauneuf-du-Pape, Red, 2022

AOC Châteauneuf-du-Pape, 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

Between heat and drought, the weather conditions have been challenging again this year. However, thanks to the remarkable resilience of our vines and the dedicated efforts of our Artisan Winegrowers and technical staff, the 2022 vintage promises to be of outstanding quality.

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, Syrah, Mourvèdre

Contains sulphites.

TASTING

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 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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