





Terroir Daronton, AOC Cairanne, Red, 2024

AOC Cairanne, 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

2024 has been full of weather challenges. Spring brought disease pressure, summer droughts reduced yields, and heavy rains in September added to the difficulties. Even so, the great quality of the wines reflects the skill, dedication, and great adaptability of our Artisans winegrowers and winemakers.

TERROIR

Hillsides and terraces. 3 complementary soils covered with limestone gravel: white limestone clay (power), red clay (aromas) and glaciofluvial sands (roundness).

IN THE VINEYARD

Manual harvest. Average yield less than 35 hl / ha. Average age of the vineyard: 50 years

WINEMAKING

Manual harvest harvested at full maturity, vinified in stainless steel vats with regular punching down, pumping over, temperature control, more than 20 days of vatting.

VARIETALS

Grenache, Syrah, Carignan

Contains sulphites.

SERVING

14-16°C

TASTING

Intense purple color with purple hues. Nose of black and ripe cherries supported by spicy and minty notes. On the palate the balance is perfect with a freshness stimulated by the crunchiness of the fruit and the pepper under the cover of well-integrated and integrated tannins. Drink now to enjoy its fruit, it will reach its peak in 3 years and can easily mature 10 years and more depending on the quality of the vintage.

FOOD PAIRINGS

A wine of choice to accompany duck breast, pork filet mignon, pheasant salmis, brie, camembert.

