





AOC Côtes du Rhône Villages Visan, 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

Soil rich in pebbles or limestone gravels on slopes exposed South-East.

IN THE VINEYARD

Selections of plots on the best terroirs of the appellation. Short size in goblet for Grenache and Mourvèdre and Cordon de Royat for Syrah. Planting density 4000 feet / ha.

WINEMAKING

Traditional vinification, vatting for 12 to 15 days. Control of the vinification temperature between 28 and 30 $^{\circ}$ C.

VARIETALS

Grenache, Syrah

Contains sulphites.

SERVING

14-16°C

TASTING

Beautiful purple color, notes of blackcurrant, violet and spices. On the palate, round, well structured wine with very fine tannins.

FOOD PAIRINGS

Serve at room temperature (16 - $18 \, ^{\circ}$ C) on grilled red meats, in particular, but it will also accompany the best dishes with nobility.





