



Terroir Daronton, AOC Tavel, Rosé, 2024

AOC Tavel, 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.

TERROIR

Located in the commune of Tavel, the vineyard covers an area of 200 hectares.

WINEMAKING

Tavel is a unique rosé, distinguished by its traditional vinification method. The grape juice is left to macerate with the skins for an extended period (48 to 72 hours), giving the wine its deep pink color and rich aromatic profile. This technique is known as the "saignée" method. After maceration, the grapes are gently pressed, and fermentation takes place at low temperatures (13-14°C) to preserve freshness and enhance aromatic expression.

VARIETALS

Grenache, Cinsault, Carignan

TASTING

deep bright "partridge eye" ruby pink. Red and white fruits combined. The mouth is fruity, long spicy finish.

FOOD PAIRINGS

Enjoyable with an aperitif as well as a meal (better than white and red in succession), charcuterie, spicy Indian, Middle East, Asian and Provençal Cuisine, white meat and goat cheese.



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