



## Terroir Daronton, AOC Beauges de Venise, Rouge, 2023

AOC Beauges de Venise, 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

Marl and gypsum from the Trias period. Sandy soils from the Miocene era.

### WINEMAKING

Cold maceration for 6 days (10°C). Pumping-over and racking off. Fermentation at controlled temperature (25-27°C) for around 15 days.

### VARIETALS

Grenache noir, Syrah

Contains sulphites.

### SERVING

14-16°C

### TASTING

Bright red color. Nose of blueberry, cherry and vanilla. Large and smooth on the palate.

### FOOD PAIRINGS

Beef stew, marinated vegetables, grilled tofu with eggplants.



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