





Terroir Daronton, AOC Côtes du Rhône, Rosé, 2024

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

Terroir Daronton - named after its founders - delivers the finest expression of Rhone Valley

Each cuvée is a blend of grape varieties and soils, selected for their ability to deliver the most accurate expression of its appellation.

Limestone soils with clay subsoil.

WINEMAKING

Grapes are entirely destemmed and lightly crushed. Everything is done to obtain bright and aromatic juices. The must is naturally decanted at 12°C, then cold fermented.

Ageing on lees for 3 months before early bottling to keep the fruity aromas.

VARIETALS

Grenache 85%, Syrah 10%, Cinsault 5%

TECHNICAL DATA

Residual Sugar: 2 g/l

13 % VOL.

SERVING

12-14°C

TASTING

Nice rose petal color. Aromatic nose of grapefruits and lemon with hints of rose. Very fresh on the palate.

FOOD PAIRINGS

Apéritif, BBQ's, summer salads, soft cheeses.



