



Terroir Daronton, Côtes du Rhône, Rosé, 2024

AOC Côtes du Rhône, 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

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

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

VARIETALS

Grenache, Syrah, Cinsault

Contains sulphites.

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.

REVIEWS AND AWARDS



Or

"Concours 2025"

Concours Général Agricole Paris Médaille d'or, 23/02/2025



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

