



Terroir Daronton, Côtes du Rhône Villages Sablet, White, 2024

AOC Côtes du Rhône Villages Sablet, 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

Located at the foot of the Dentelles de Montmirail Massif, the Sablet vineyard extends in the heart of Vaucluse on red clay soils mixed with rolled pebbles. Our vines stretch on gentle slopes with the ideal exposure for beautiful grapes bursting with sugars and freshness.

WINEMAKING

The grains are carefully selected by hand and with great rigor. Direct pressing and skin maceration.

VARIETALS

Grenache blanc, Marsanne, Ugni blanc

Contains sulphites.

SERVING

10-12°C

TASTING

Citrus notes and white flowers blend together on the palate, creating a backdrop of freshness and elegance.

FOOD PAIRINGS

It will go well with wild river fish, ravioli, risottos, pancakes, dumplings, a Tahitian salad or even a light and fresh terrine, of crayfish for example. Very pleasant on cheeses, to try it with a banon for example, is to definitely adopt it!





