



Terroir Daronton, Côtes du Rhône, Rouge, 2023

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

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

Clay and limestone soils.

WINEMAKING

Harvest at optimum maturity. Short cold pre-fermentation maceration. Fermentation at controlled temperature. (25°C). Vinification privileging the fruit with fermentation temperatures at 25°C and pumping over twice a day, alternating with punching down. The wine is then aged 6 months in tanks before bottling.

VARIETALS

Grenache, Syrah, Mourvèdre

Contains sulphites.

SERVING

12-14°C.

TASTING

Intense red color with nice purple flashes. On the nose, nice notes of black fruits (blackberries, blackcurrants) and spices (white and black peppers, cinnamon...). The mouth is dense with creamy tannins.

FOOD PAIRINGS

Sunday's roasted chicken, last minute BBQ or just on its own!

REVIEWS AND AWARDS



Or

Concours Général Agricole Paris Médaille d'or, 26/02/2024



Argent

Concours Mondial de Bruxelles Argent, 21/06/2024



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