



Terroir Daronton, AOC Côtes du Rhône Villages Visan, White, 2024

AOC Côtes du Rhône Villages Visan, 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

The vineyard, located on southwest-facing slopes, is around thirty years old and grows at altitudes ranging from 250 to 300 meters. The soils are predominantly clay-limestone with micro-zones of sandy textures.

The Mediterranean climate brings hot, dry summers, but due to its northern position, the vineyard is also heavily influenced by a continental climate with the Mistral wind playing a major role. Winters are therefore colder than in the southern part of the region, contributing to excellent vineyard health.

The vines are trained in both gobelet and double cordon de Royat systems, with a planting density of 4,000 to 4,500 vines per hectare and an average yield of 35 hl/ha.

WINEMAKING

Traditional by direct pressing. Control of the vinification temperature between 14 $^{\rm o}$ and 17 $^{\rm o}$

VARIETALS

Grenache blanc, Roussanne, Viognier

Contains sulphites.

SERVING

11-14°C

TASTING

Bright pale yellow color with green reflections. Nose: white flesh fruits and citrus with a floral touch. On the palate, nice freshness and minerality. Long and balanced.

FOOD PAIRINGS

Serve chilled as an aperitif, or with shellfish, grilled fish, white meats in sauce, or more surprisingly, a goat cheese with character.



