



Terroir Daronton, AOC Côtes du Rhône Villages Visan, Blanc, 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."

TERROIR

Ground predominantly clay-limestone with sandy microzones on hillsides facing South-West. Managing the vineyard: all the varietals in Cordon de Royat. Planting density 4000 feet / ha.

WINEMAKING

Traditional by direct pressing. Control of the vinification temperature between 14 ° and 17 ° C.

VARIETALS

Grenache blanc 39%, Roussanne 32%, Viognier 29%

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.



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

