



Terroir Daronton, Côtes du Rhône, Blanc, 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, providing regular quantities of water throughout the year.

WINEMAKING

Grapes are refreshed after de-stemming and crushing. Short skin contact maceration. Fermentation process takes place at a low temperature (17°C). Bottling in spring season to keep the fresh aromas.

VARIETALS

Grenache blanc 40%, Viognier 35%, Roussanne 25%

SERVING

12-14°C

TASTING

Its nose is suave, predominantly floral. Its mouth is fresh and thirst-quenching, with fruity notes of citrus. The whole is balanced and very fond.

FOOD PAIRINGS

Ideal with prawns risotto, roast chicken with herbes de Provence, or fish in foil.



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

