



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

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

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%, Clairette 35%, Viognier 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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