



Terroir Daronton, Gigondas, Red, 2023

AOC Gigondas, 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 full of contrast! Warm temperatures at the beginning of winter, then a return to normalcy until February; Spring was characterized by a persistent drought and strong wind, followed by regular rainfall until the end of June. Our winegrower partners have worked a lot in the vineyards to preserve the grapes. At the beginning of the harvest, berries were healthy and well-ripened, promising one of the finest vintages of the past decade.

TERROIR

Vines are located in the Grand Montmirail, Prébayon and Col du Cayron areas. Soils are made of clay, limestone and sandstones up to 500m high.

WINEMAKING

Manual harvest at optimal ripeness. At the start of fermentation, cold rack-and-return is performed, followed by four daily pump-overs. Long maceration lasting 20 days with temperature control between 27 and 30°C. Final phase of maceration conducted under sealed tank conditions ('cocotte' method).

VARIETALS

Grenache, Syrah, Mourvèdre

Contains sulphites.

SERVING

14-16°C.

TASTING

Dark red color. Complex and rich nose of red fruits, spices and undergrowth. Velvety on the mouth with aromas of ripe red fruits and soft spices.

FOOD PAIRINGS

Red meat, grilled lamb, roasted vegetables, cheeses.



Rhonéa
228 Route de Carpentras, 84190 Beaumes de Venise
Tel. 04 90 12 41 00 - contact@rhonea.fr
www.rhonea.fr    

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

