



# 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.





