





Terroir Daronton, Gigondas, Red, 2022

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

Between heat and drought, the weather conditions have been challenging again this year. However, thanks to the remarkable resilience of our vines and the dedicated efforts of our Artisan Winegrowers and technical staff, the 2022 vintage promises to be of outstanding quality.

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

16-18°C.

TASTING

The nose is complex and full of aromas: black & red fruits, spices... Ripe red fruits and soft spices are present on the mouth with very velvety tannins.

FOOD PAIRINGS

Red meat, lamb, roasted vegetables and aromatic cheeses.

REVIEWS AND AWARDS



16/20

"Raspberry and strawberry notes on the nose. Earthy notes combine with spice, ginger and cigar box on the palate. Rich and heady with a warming, ripe finish. Alistair Cooper"

Jancis Robinson





FPFE

Lobus Carkey

89/100 "A blend of Grenache Noir, Syrah and Mourvèdre, the 2022 Gigondas Terroir Daronton possesses a slightly reduced, elegant bouquet of violet, cassis, mulberries and iris. Moderately weighted and seamless[...]"

Robert Parker, 10/10/2024



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