

ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



CÔTE DU RHONE ROUGE

GRAPE VARIETIES: 70% Grenache, 20% Syrah, 10% Mourvèdre

SOIL TYPES: Clay-limestone

VINIFICATION: Traditional

TASTING NOTES: Very beautiful, deep and intense colour with a garnet hue. Ripe cherries and black fruits nose with liquorice and spicy aromas (cloves, nutmeg). Dense with silky tannins on the palate but retaining a beautiful mineral character. Ageing potential: 6 years

FOOD AND WINE MATCHING: Enjoy it with pot-roasted lamb with flageolet beans or lamb tajine, roasted duck or grilled meat.

