

ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



CHATEAUNEUF DU PAPE ROUGE

*GRAPE VARIETIES: 75%
Grenache, 15% Syrah, 10%
Mourvèdre*

*SOIL TYPES: Rounded pebbles on
clay and limestone soils, red clay
decomposed in sub-soil.*

*VINIFICATION: Harvested when
tannins and sugars maturity have
peaked, total de-stemming, long
vatting period of 3 to 5 weeks
depending on grape varieties.*

*TASTING NOTES: Deep red colour.
Intense red and dark berries
aromas (raspberries and black
cherries, replaced by spicy
notes. On the palate fleshy notes
dominate at first. Soft and silky
tannins give the wine a beautiful,
harmonious finish.*

*FOOD AND WINE MATCHING:
Ageing potential of 10 years. Serve
at room temperature (16 to 18°C),
perfect with beef ribs, roasted veal,
game casserole or spicy dishes.*

*AWARDS : 15/20 JANCIS
ROBINSON 2017, 15.5/20
BETTANE ET DESSEUAVE 2019*

