



# ROMAIN DUVERNAY

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## CROZES-HERMITAGE BLANC



### **NSOIL TYPES:**

Granite and gravel.

### **GRAPE VARIETES:**

Roussanne, Marsanne

### **VINIFICATION:**

Exclusively manual harvest. The grapes are then vinified in demi-muids. Alcoholic fermentation occurs slowly to preserve the finesse of the aromas. Aging in demi-muids lasts 8 months on fine lees.

### **TASTING NOTES:**

Pale gold color with silver reflections. On the nose, this wine opens with floral and vanilla notes that are also present on the palate. Nice persistence and refreshing notes on the finish. It can be cellared for up to 6 years.

### **FOOD AND WINE MATCHING:**

Best enjoyed in its youth with poultry and white meats. When older, it pairs well with grilled or sauced fish, or even a seafood choucroute.

#### **EAN 13 :**

Bouteille: 3 76025677260 7

Carton : 3 76025677269 0

Carton 6x75cl

